

2013 EDITION

CHRISTMAS COOKBOOK

Great recipes for holiday entertaining from Newfoundland and Labrador homes



The Telegram
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Christmas Cookbook 2013

Great Recipes for Holiday Entertaining
from Newfoundland and Labrador Homes

Christmas Cookbook 2013

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Another tasty way to enjoy your favourite cup of Tetley Tea

Tetley Tea Pudding Cups

Impress guests at your next party by serving this effortless yet uniquely delicious pudding inspired by the classic flavour of **Tetley Orange Pekoe** tea with milk.

2-1/2 cups (625 mL) 2% milk
2 bags **Tetley Orange Pekoe Tea**
1/2 cup (125 mL) granulated sugar
1/4 cup (50 mL) cornstarch
1 egg yolk, beaten
1 tbsp (15 mL) butter
2 tsp (10 mL) vanilla extract
Lightly sweetened whipped cream

Tetley Tips:

- This recipe can be doubled to serve a larger group. Or, use espresso-sized cups for a portion-controlled treat.
- Unsweetened almond milk can be substituted for the 2% milk. For a vegan option, you can also omit the egg yolk and butter.
- The pudding can be prepared up to 1 day in advance.

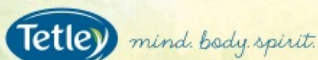
Per serving: 259 calories, 7 g fat, 4 g saturated fat, 71 mg cholesterol, 115 mg sodium, 41 g carbohydrates, 0 g fibre, 33 g sugars, 7 g protein. Excellent source of vitamin D. Good source of calcium.



1. Combine 1 1/2 cups (375 mL) milk and tea bags in a saucepan and set over medium heat. Heat, stirring, for 5 minutes or until steaming and fragrant; squeeze and discard the tea bags. Reduce the heat to medium-low.
2. Meanwhile, blend the remaining milk with the sugar and cornstarch. Stir into the hot milk. Heat, stirring, for 5 minutes or until slightly thickened.
3. Whisk a little of the hot milk mixture into the egg yolk. Whisk the egg mixture back into the hot milk. Cook, whisking constantly, for 1 to 2 minutes or until thickened. Whisk in the butter and vanilla.
4. Pour the pudding into 4 teacups. Cool to room temperature; transfer to the refrigerator to chill until set. Top with whipped cream. Makes 4 servings.



Savour it.



For more great recipes, visit www.tetley.ca

have a sweet & salty holiday.

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Recipe

Salted Caramel Nut Brittle

- 1/4 cup (125 ml) shelled, salted macadamia nuts, chopped
- 1/4 cup (125 ml) shelled Wonderful Pistachios, chopped
- 2 cups (500 ml) sugar
- 1/4 cup (125 ml) corn syrup

Makes: 35 pieces, prep time: 5 min., total time: 35 min.

- 1/4 cup (60 ml) water
- 2 tbsp (30 ml) Compliments Salted Butter
- 1 tsp (5 ml) Sensations by Compliments Pure Vanilla Extract
- 1/4 tsp (2 ml) baking soda
- 1 tsp (5 ml) coarse sea salt

- 1 Toast chopped macadamia nuts in a dry skillet over medium heat until lightly golden and fragrant, approx. 5 min. Mix in pistachios. Set aside. Generously grease a rimmed baking sheet with butter or vegetable oil. Set aside.
- 2 In a medium-size heavy saucepan, combine sugar, corn syrup and water over medium heat. Stir occasionally until dissolved, then cook without stirring, brushing down the sides of saucepan with a pastry brush dipped in cold water (to prevent bits of sugar from hardening on the pan's sides). Cook 10 min. until "soft ball" stage or a candy thermometer reads 234°F (112°C).
- 3 Stir butter into sugar mixture and cook 10 to 15 min. longer, until "hard crack" stage or a candy thermometer reads 300°F (150°C). Remove from heat.
- 4 Working quickly, use a heatproof spatula to stir in vanilla, nuts and baking soda and pour onto prepared baking sheet, spreading evenly. Sprinkle with salt. Cool completely before breaking into pieces.

PER SERVING (1 piece or 23 g):
100 calories, 1 g protein, 3 g fat,
16 g carbohydrates, 85 mg sodium



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COFFEE PRALINE MUFFINS

INGREDIENTS

- 2 tbsp Velvety & Moody ground coffee
- 1 3/4 cups all-purpose flour
- 1/2 cup brown sugar
- 1 tablespoon baking powder
- 1/4 teaspoon salt
- 1/2 cup chopped pecans
- 1/2 cup butter, melted
- 3/4 cup milk
- 1 teaspoon vanilla extract
- 1 egg
- 1/8 cup brown sugar
- 2 tablespoons chopped pecans

PREPARATION

Preheat oven to 375°F (190°C). Lightly grease and flour 10 muffin cups. In a large mixing bowl, combine flour, 1/2 cup brown sugar, baking powder, salt and 1/2 cup chopped pecans. Add melted butter, milk, coffee, vanilla, and egg. Mix until all of the dry ingredients are absorbed. Fill the prepared muffin cups 2/3 full. Combine the remaining brown sugar and pecans, and sprinkle over the tops of the muffins.

Bake for 18 to 20 minutes, or until a toothpick inserted into the center of a muffin comes out clean.

REVISIT THE CLASSICS!

More coffee recipes at VanHoutte.com/Recipes



Prizes for ten selected recipes!

It's never easy to pick winners. With such a selection of recipes coming together from all over the Province to make up our 2013 Christmas Cookbook, there's everything from tantalizing dips, to yummy chicken and turkey, desserts that say 'let's celebrate' and recipes for cakes and cookies that just beg to be tried.

Winning recipes may be complex and involved or quick and simple. They may have been handed down in the family, invented in a person's own kitchen, or found in some publication, tried, loved and kept ... and above all, shared.

Sobeys \$150 gift card: June Foley's Tea Buns. Won by June Foley of St. John's.

Sobeys \$100 gift card: Blueberry French Toast Casserole. Won by Mary Ellwood.

Sobeys \$50 gift card: Not Your Mother's Meat Loaf. Won by Mary Niefer, St. John's.

Sobeys gift cards worth \$25 each have been awarded to:

Stephanie Verge, Paradise, for Roz's Famous Chicken.

Sandra Antle, St. John's, for Turkey Pineapple Curry.

Jerri George, for Cinnamon Wreath Bread.

Cynthia Walker, Whitbourne, for Chicken Wing Dip.

Isobel Cluney, CBS, for Pancakes - The Best!

Patricia March, St. John's, for Pineapple Cream Salad.

Chris Paddock, Holyrood, for Het Pint.

You'll find Honourable Mention tags on each of these winners.

WINNERS should email their mailing addresses to:

bbutt@thetelegram.com. Gift Cards will be mailed out.



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Happy Holidays!*



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Visit us at our New Bakery and Deli Corner of Frecker Drive & Blackmarsh Road

A promotional image for Marie's Mini Mart and Deli. The top half features a close-up of a white cup of coffee on a saucer with a spoon, next to a white plate holding several slices of round, golden-brown bread. A small white bowl filled with dark jam and a butter knife is also on the plate. The background is a warm, textured surface. The bottom half contains the store's logo, a small photo of the store building, and contact information. The logo for 'Marie's MINI MART AND DELI' is in a stylized red font. The photo shows a single-story commercial building with a sign that reads 'Marie's MINI MART & DELI' and a Pepsi logo. Three cars are parked in front. Text above the photo says 'Visit us at our New Bakery and Deli Corner of Frecker Drive & Blackmarsh Road'. A vertical number '1507862' is on the left side.

Cakes, Cookies, Muffins





Chocolate Ball Cookies

1/2 cup butter
1/2 cup tin milk
2 tbsps. cocoa
1 cup white sugar
1/2 cup coconut
2 cups rolled oats

Melt butter and add sugar until dissolved. Add remainder of ingredients. Add more coconut if needed. Form into balls.

Bruce Kenney
St. John's



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Doughnut Muffins

2 cups flour
 1 tbsp. baking powder
 1/2 tsp. salt
 1/2 tsp. nutmeg
 1/2 cup sugar
 1/3 cup shortening
 2 eggs
 1 tsp. vanilla extract
 3/4 cup milk
 1/2 cup chopped walnuts
 1/4 cup butter melted
 1/4 cup cinnamon-sugar

Combine first 4 ingredients and set aside. Beat sugar with shortening and add eggs and vanilla. Beat well. Stir in dry ingredients, milk and walnuts. Pour batter into muffin cups. Bake at 400 degrees for 17 minutes. Cool slightly. Brush tops with melted butter and sprinkle with cinnamon sugar. Serve warm.

**Ruth Anstey
Glovertown**

Date Squares

3/4 cup butter or margarine
 3/4 cup lightly packed brown sugar
 1 1/2 cups rolled oats
 1 cup honey maid graham wafer crumbs
 1 cup all purpose flour
 1/2 tsp. baking soda
 1/2 tsp. salt

Filling:

In a heavy saucepan combine 3 cups chopped dates, 1/4 cup sugar and 1 1/2 cups water. Cook and stir over low heat until thickened, about 15 minutes.
 Cream butter or margarine with sugar. Combine remaining ingredients and blend into creamed mixture until crumbly. Press half of crumbs into greased 9 inch square cake pan. Spread with date filling. Sprinkle remaining crumbs on top and press lightly. Bake at 350 degrees for 25-30 minutes or until lightly browned.

Hazel Reid
 Hearts Delight

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Newfoundland Cherry Cake

I make this cake every Christmas. My family love it.

Cream together:

1 1/2 cups butter
 2 cups sugar
 3 eggs (add, one at a time, beating well after each addition until light and fluffy)

Add

2 tsps. vanilla extract
 2 tsps. almond extract

Sift together
3 cups flour
1 1/2 tps. baking powder

Fold dry ingredients into the creamed mixture alternately with 1 cup warm undiluted evaporated milk beginning and ending with dry ingredients. Fold in 1 pound halved glace cherries that have been tossed at the last minute in 1/4 cup flour. Bake in greased and floured spring form pan, tube pan, or loaf pans lined with parchment paper. Bake at 325 degrees for 45 minutes to 1 hour depending upon the size of your pan. Baking times vary greatly on this recipe so rely on the toothpick test.

Suzanne Parsons, CBS

Christmas Squares

30 marshmallows
2 cups graham wafer crumbs
30 cherries (bottled) red, green or mixed
1/2 cup chopped nuts
1 can condensed milk
coconut

Cut marshmallows and cherries into small pieces. Add finely chopped nuts and mix together. Add condensed milk and mix again. Cover bottom of 8 x 11 inch pan with coconut and wafer crumbs. Put mixture in and pack down. Sprinkle with coconut. Cover and place in fridge.

Sadie Finlay


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Chocolate Peanut Butter Truffles

- 1/2 cup reduced fat chunky peanut butter
- 3 tbsps. sugar substitute
- 1 cup crisp rice cereal
- 3 tbsps. unsweetened cocoa powder
- 1/4 cup semi-sweet chocolate chips

Place peanut butter in small microwavable bowl. Microwave on high for 10 seconds. Stir in sugar substitute until smooth. Stir in cereal and mix well.

Line a large plate with waxed paper. Spray hands with non-stick cooking spray and shape

peanut butter mixture into 1-inch balls, pressing firmly. Place balls on prepared plate and freeze 15 minutes or up to 1 hour.

Place cocoa in shallow dish. Roll each truffle in cocoa and return to plate.

Place chocolate chips in small resealable food storage bag. Microwave on high for 10 seconds. Knead bag and repeat until chocolate is melted and smooth.

Press melted chocolate into 1 corner of bag. Cut a very small hole in the corner. Drizzle chocolate over truffles.

Let chocolate set before serving. Truffles can be refrigerated in an airtight container up to 3 days.

**Jane Foley
Dunville**

Chocolate Candy-Cane Cookies

1 pkg. (250g) brick cream cheese, softened

3/4 cup butter, softened

1 cup sugar

2 tsps. vanilla

2 1/2 cups flour

1/2 tsp. baking soda

4 squares semi-sweet chocolate, melted

1 pkg. (6 squares) white chocolate

12 hard peppermint candies, crushed or candy canes

Preheat oven to 350 degrees.

Beat cream cheese, butter, sugar and vanilla in large bowl with mixer until well blended. Add flour and baking soda; mix well. Blend in semi-sweet chocolate. Shape tablespoonfuls of dough into 52 balls; roll each into 3-inch long rope. Place 2 inches apart on baking sheets, bending top of each slightly to resemble a candy cane. Bake 10 to 12 minutes or until lightly browned. Cool 5 minutes on baking sheets. Transfer to wire racks; cool completely. Microwave white chocolate as directed on package; drizzle over cookies. Sprinkle with crushed candies. Let stand until chocolate is firm.

Lori Janes, St. John's

Banana Squares

12 graham wafers

2/3 cup of butter

1 egg yolk

1/4 cup of sugar

1 large banana mashed

1/2 cup of coconut

1/2 cup of cherries finely chopped

1/2 cup walnuts finely chopped

Line 9 x 12 pan with wafers. Cream butter, sugar, and egg yolk. Add banana, coconut, cherries, and walnuts. Top with another layer of wafers. Top with Nutri whip. Sprinkle coconut and cut up cherries on top.

Carmel Langmead

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Rhubarb Squares

1 1/2-2 cups flour

3 tbsps. sugar

3/4 cup butter

Put in 13 x 9 inch pan and bake for 15 minutes at 350 degrees.

Mix together

5 cups chopped rhubarb

3/4 cups milk

1 1/4 cups sugar

4 egg yolks beaten with 1 tsp. vanilla

3 tbsps. flour

Spread over baked bottom layer and bake 45 minutes at 350 degrees. Beat 4 egg whites with 6 tbsps. sugar. Bake at 350 until lightly browned.

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Boiled Raisin Cookies

These cookies are delicious and freeze well. I usually take out one or two at a time to enjoy with a cup of coffee. Thawing is optional and I like them frozen.

- 1/2 lb. butter
- 3 tsps. vanilla
- 1 1/2 cup brown sugar
- 1 tsp. baking soda
- 1 egg
- 3 cups flour
- 1 1/2 cup raisins

Boil raisins, using 1 cup of cold water, for 10 minutes. Let cool. Cream butter and sugar, add egg, vanilla, baking soda. Stir in raisin mixture and flour, mix well. Roll in balls, put on greased cookie sheet, flatten with a fork. Bake at 400 degrees for 10 minutes.

Dorcas Elms
St. John's



Partridgeberry or Blueberry Spice cake

- 1 cup of vegetable oil
- 1 1/2 cups of sugar
- 2 eggs beaten
- 2 1/2 cups of flour
- 1/2 tsp. salt
- 1 tsp. cloves
- 2 tsps. cinnamon
- 2 tsps. baking soda
- 2 tsp. baking powder
- 1/2 cup milk
- 2 cups of partridgeberries or blueberries (or combination of both to make 2 cups)

Mix together oil and sugar. Add beaten eggs. Sift flour and next 5 ingredients. Mix dry ingredients into wet alternately with 1/2 cup of milk. Fold in berries (frozen, do not thaw). May add 1 cup chopped nuts and/or 1 cup of raisins. Bake in a well-greased bundt or tube pan at 350 degrees. After 45 min. check for doneness. Toothpick inserted into center of cake comes out clean. Let cool 30 min. Invert onto serving plate. Delicious served warm or cold with caramel or lemon sauce.

Maxine Russell, Paradise

Miniature Fruit Cakes

- 1 cup walnuts
- 1/2 cup cherries
- 2 cups mixed fruit
- 1/2 cup raisins
- 3/4 cup brown sugar
- 1/2 cup margarine

1 1/4 cups all-purpose flour
1/2 tsp. baking powder
1/2 tsp. cinnamon
1/4 tsp. allspice and cloves
1/2 cup orange juice

Cream margarine and brown sugar, add eggs, orange juice and flour, stir in fruit. Spoon into muffin pans. Makes 24. Bake at 350 degrees for 30-35 minutes. Brush while still warm with corn syrup.

Judy Lush, Gander

Cheese Crisps

Everyone loves these savory cookies. Some of our now grown-up children could live on them. If you like more heat, then increase the cayenne. Delicious!!

1/2 cup butter or margarine
1 cup grated cheddar cheese (old)
1 cup flour
1/2 tsp. salt
1/4 tsp. cayenne pepper (or more)
1 cup crisp rice cereal

Cream butter and cheese together well. Mix in flour, salt and cayenne pepper. Cayenne may be doubled if preferred.

Add rice cereal and work into batter. Roll into small balls and arrange on ungreased baking sheet. Press with fork. Bake in 350 degree oven for 12 to 15 minutes until lightly browned. Makes about 2 dozen.

I usually double the recipe.

Mary Niefer, St. John's



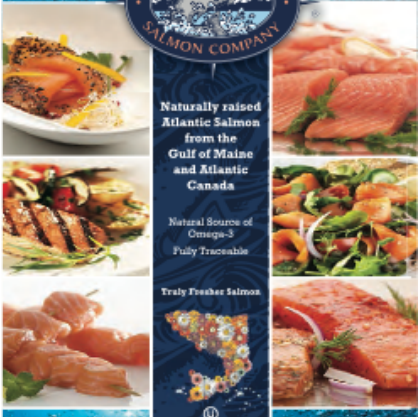
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Slow Cooker Apple Pudding Cake

- 2 cups all purpose flour
- 2/3 cup plus 1/4 cup sugar divided
- 3 tsps. baking powder
- 1 tsp. salt
- 1/2 cup cold butter
- 1 cup 2% milk
- 2 medium tart apples peeled and chopped
- 1 1/2 cups orange juice
- 1/2 cup honey

2 tbsps. butter melted
1 tsp. ground cinnamon

(Serve with ice cream or cream)

In a small bowl combine the flour, 2/3 cup sugar, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. Stir in milk just until moistened. Spread into bottom of a greased 4 or 5 qt. slow cooker. Sprinkle apples over batter.

In a small bowl combine the orange juice, honey, melted butter and cinnamon and remaining sugar. Pour over apples.

Cover and cook on high for 2 – 3 hours or until apples are tender. It separates into 3 layers.

Louise Rose, Mount Pearl

Butterscotch Coffee Spice Bars

1 cup brown sugar
1/2 cup shortening
1 egg
1/2 cup hot water
1 tsp. instant coffee granules
2 cups flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1/2 tsp. cinnamon
1 cup butterscotch chips
1/2 cup chopped nuts

Combine brown sugar, shortening and egg. Beat well until creamy. Mix hot water and instant coffee. Blend into creamed mixture. Stir together flour, baking powder, baking soda, salt and cinnamon. Gradually stir into creamed mixture. Add butterscotch chips and nuts. Mix well. Spread in 2 greased and floured 8-inch pans. Bake at 350 degrees for 25-30 minutes. Cool and cut into bars.

Ruth Ansty, Glovertown

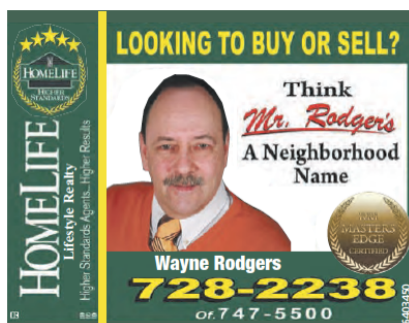
Super Spud Brownies

This is a deadly chocolate treat. There is no icing to cut off. Don't question the mashed potato. This recipe won a first place ribbon at the N and L Women's Institute Provincial Convention, Gander in June 2013.

3/4 cup mashed potatoes
1/2 cup sugar
1/2 cup packed brown sugar
1/2 cup canola oil
2 eggs lightly beaten
1 tsp. vanilla
1/2 cup all purpose flour
1/3 cup cocoa
1/2 tsp. baking powder
1/8 tsp. salt
1/2 cup chopped pecans, optional
Confectioner's sugar

In a large bowl combine the mashed potatoes, sugars, oil, eggs and vanilla. Combine the flour, cocoa, baking powder and salt. Gradually add to potato mixture. Fold in pecans (if desired). Transfer to a greased 9 in. baking pan. Bake at 350 degrees for 23-27 minutes or until toothpick inserted near the centre and comes out clean. Cool on wire rack. Dust with confectioner's sugar. Cut into bars.

Ruth Brown, Glenwood



Blueberry Coffee Cake

This is a delicious coffee cake; goes well as an addition to a morning coffee event or simply a dessert.

Topping: 1/4 c. margarine, 1 c. brown sugar, 1/2 tsp cinnamon

Batter: 3/4 c. margarine, 3/4 c. sugar, 1 egg, 1 c. sour cream, 1 tsp. vanilla, 2 c. flour, 1 tsp. b. powder, 1 tsp. b. soda, 2 c. blueberries (fresh or frozen)

Method: In a small bowl crumble together topping ingredients and set aside for later. In a

large bowl cream margarine, sugar; add egg and blend well. Blend in sour cream and vanilla. Combine dry ingredients and add to batter, blend well. Spread 2/3 of batter in a slightly greased 9" spring form pan. Top with berries and drop spoonfuls of remaining batter over the berries and sprinkle with the crumb topping. Bake at 350 degrees for 1 hour. Serve warm with whipped topping or ice cream.

Donna Wells, Gambo



Apricot Cake

- 1 1/2 cups of apricots cut up small
- 1/4 cup sugar
- 1/2 cup yellow raisins
- 2 cups water

Bring to boil for 20 minutes and let cool.

- 1 cup margarine
- 1 1/4 cups sugar
- 4 eggs
- 1 pkg. cream cheese softened
- 2 1/2 cups flour
- 1 1/2 tsps. baking powder
- 1 1/2 tsps. vanilla

Cream margarine, cheese, add eggs one at a time. Stir in flour, vanilla and apricots. Bake at 350 degrees in tube pan for 1 1/2 hours.

**Ann Oakley
St. John's**



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Three layer brownies

Base:

- 1/2 cup flour
 - 1/4 tsp. baking soda
 - 1/2 tsp. salt
 - 1 cup rolled oats
 - 1/2 cup brown sugar
 - 1/2 cup melted butter
- Pat into 9 x 11 pan. Bake at 350 for 10 min.

Filling:

- 1 square unsweetened chocolate
 - 1/4 cup melted butter
 - 3/4 cup sugar
 - 1 egg
 - 2/3 cup flour
 - 1/4 tsp. salt
 - 1/4 cup milk
 - 1/4 tsp. vanilla
 - 1/2 cup walnuts (optional)
- Spread over base. Bake at 350 for 25 minutes

Icing:

- 1 square unsweetened chocolate
 - 2 tbsp. melted butter
 - 1 1/2 cups icing sugar
- Hot water to make pourable
Place over cooled brownies
Cut into squares and enjoy

**Christie Dean
St. John's**

Brownies

2 squares unsweetened chocolate
1/2 cup butter
1 cup sugar
1 tsp. vanilla
2 eggs
1 cup flour
salt

Melt chocolate then beat with all ingredients. Bake at 350 degrees for 20 minutes.

**Bruce Kenney
St. John's**

Pancakes – The Best!

HONOURABLE MENTION

1/4 cup butter
2 eggs
1/4 cup sugar
1/2 tsp. salt
3/4 cup milk
3/4 cup flour
1 1/2 tsps. baking powder

Separate eggs and beat egg whites until fluffy. Combine the rest of ingredients including egg yolks and beat until well blended. Fold in eggs whites. Cook and enjoy. Add berries if preferred, before combining egg whites.

**Isobel Cluney
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Homemade Gluten Free Chocolate Cake

- 1 3/4 cups gluten free flour
- 2 cups sugar
- 3/4 cup cocoa or equivalent organic unsweetened baking chocolate, melted
- 1/2 cup Vegetable Oil
- 1 1/2 tsp Baking Soda
- 1 1/2 tsp Baking Powder
- 2 Eggs
- 1 Cup Milk
- 1 tsp Salt

1 cup Boiling Water.

Combine dry ingredients in large bowl. Add remaining ingredients except boiling water, beat at medium speed for 2 minutes (*I just use a whisk because gluten free flour is very fine*). Then, stir in boiling water (Batter will be thin). Pour into two greased 9" or three 8" layer pans or one 13" x 9" pan. Bake @ 350 degrees for 30-35 minutes for layers, 35-40 minutes for 13"X9" pan. Cool 10 minutes on rack. Add icing when cool.

- Marjory Green

Figgy Duff

1/2 tsp of allspice
1 1/2 cups of flour
1/2 tsp of baking powder
1/2 tsp salt
1/4 cup of shortening
1/2 cup of molasses
1/4 cup of brown sugar
3 tbsp of milk
1 egg
1 tsp vanilla
1 cup of Raisins
1/2 cup of boiling water

Sift first four ingredients in a large mixing bowl and cream together shortening and sugar. Add the egg and molasses and mix. Add the sifted flour and the milk alternately. Stir in boiling water. Fold in raisins. Place in pudding bag and steam in boiling Jiggs Dinner for 2 hours.

Carmel Langmead





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Banana Squares

- 12 graham wafers
- 2/3 cup of butter
- 1 egg yolk
- 1/4 cup of sugar
- 1 large banana mashed
- 1/2 cup of coconut
- 1/2 cup of cherries finely chopped
- 1/2 cup walnuts finely chopped

Directions

Line 9 x 12 pan with wafers. Cream butter, sugar, and egg yolk. Add banana, coconut, cherries, and walnuts. Top with another layer of wafers. Top with nutri whip. Sprinkle coconut and cut up cherries on top.

Carmel Langmead

Christmas Squares

- Melt in an 8 inch pan:
- 1/4 cup butter spread evenly in pan
 - 1 cup graham wafers
 - 1 cup coconut
 - 1 cup chocolate chips
 - 1 cup chopped walnuts

Pour in:

1 can sweet milk. Bake in preheated 350 degree oven for 25-35 minutes. Cool in pan. Cut into bars.



Marshmallow Squares

- 1 can sweetened milk
- 1 tsp. vanilla
- pinch salt
- 1/3 cup cherries
- 1 pkg. marshmallows
- 2 cups graham wafers
- 2 1/2 cups coconut

Blend milk, vanilla and salt. Add cherries, marshmallows and wafers. Press into an 8 inch square dish which has been sprinkled with coconut. Sprinkle coconut over top. Press firmly and refrigerate. Cut into squares.

Emily Keats
Benton

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Red Velvet Cake

- 2/3-cup butter
- 2 cups sugar
- 2 large eggs
- 2 tsps. vanilla
- 2 1/2 cups flour
- 1/4 cup cocoa powder
- 1 tsp. baking soda
- 1/2 tsp. baking powder
- 1/4 tsp. salt
- 1 1/2 cups buttermilk
- 1 1/2 tbsps. white vinegar
- 1 tsp. red food colouring paste (can use liquid, but paste is preferred)

Cream butter until smooth, add sugar, beat until light and fluffy. Add eggs, beating well after each addition, then add vanilla. Sift dry ingredients; add to mixture alternately with the buttermilk. After all these ingredients have been mixed together, combine white vinegar and food colouring, and add to mixture on low speed. Mix well to make sure coloring is well blended. Grease two 8 inch pans, bake in 350 F preheated oven 35 - 40 minutes. Cool Whip can be used for topping, or Cream Cheese Frosting, as below:

- 1 cup butter
- 1 1/2 12 oz. pkg. cream cheese
- 4 cups icing sugar
- 1 1/2 tsps. vanilla

Cream butter and cream cheese together; add icing sugar 2 cups at a time add vanilla, mix together until smooth.

This recipe can also be used for Red Velvet Cupcakes, yield 24 - 28 cupcakes. Bake in 350 for 20 minutes, depending on the size of pans.

Jocelyn Miller

Sinkers

These are easy to make and every time I go for a hair or doctor's appointment I have to take them some. Everyone enjoys them.

- 1 tin sweetened milk
- 1 pkg. semi sweet chocolate chips
- 3/4 cup coconut
- 1 1/2 cups graham wafer crumbs
- 1/4 cup margarine
- 1 tsp. vanilla

Mix altogether, spread in a greased oblong pan. Bake at 350 degrees for 15 – 20 minutes or until golden brown. Let cool, then cut in squares.

Violet Monk
St. John's



PEI POTATO CHOCOLATE CAKE

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PEI POTATO CHOCOLATE CAKE Serves 12-14

PEI Potato Good Potatoes, washed & cut		3/4 cup 188 ml Cocoa	
1 cup 250 ml	Water, unsweetened	2 cups 500 ml	All Purpose Flour
2 1/2 cups 625 ml	Butter, softened	2 1/4 tsp 11 ml	Baking Powder
2 cups 500 ml	Brown Sugar	1 1/2 tsp 2 ml	Baking Soda
1 tsp 5 ml	Vanilla Extract	pinch	Salt
4 each	Eggs	1/2 cup 125 ml	Semi-Sweet Chocolate Chips

- Preheat oven to 350°F. Lightly grease 9x13 baking pan and dust with cocoa powder.
- Remove excess cocoa powder and set aside.
- Break water into mashed potatoes until a smooth mixture is formed.
- Beat butter, brown sugar and vanilla for 2-3 minutes with an electric mixer until light and fluffy.
- Add 2 eggs and mix until blended, scrape down sides of bowl, add remaining eggs and continue mixing until well blended.
- Mix together flour, cocoa, baking powder, baking soda and salt; stir to combine.
- At low speed, alternate adding the sifted dry ingredients with the potato mixture until incorporated.
- Fold in chocolate chips.
- Place batter into the prepared pan; smooth out top. Bake for 30 minutes, until cake springs back when pressed lightly and begins to move away from the sides of the pan.
- Cool in the pan or on a cooling rack. Sift confectioners' sugar over the cake or as icing of your choice.
- Store at room temperature for up to 3 days in an airtight container. Cake also freezes well.

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Apricot Raisin Cake

- 1 cup dried apricots- cut up

1 cup raisins,
1 pkg. cream cheese
1 cup butter,
1 cup sugar
1 1/2 tsps. vanilla
3 eggs
2 1/2 cups flour
1 1/2 tsps. baking powder
1/4 tsp. salt

Soak apricots and raisins in boiling hot water for 15 minutes. Cream cheese, butter and sugar. Add eggs and vanilla. Add flour, baking powder and salt. Drain fruit and add to mixture. Bake at 325 degrees for one-and-a-half to two hours.

Colleen Hoyles-Organ
La Poile

Light Christmas Fruit Cake

1 cup butter
1 1/2 cups sugar
5 eggs separated
3 cups flour
1/4 tsp. salt
1 tsp. baking powder
1 cup milk
1 tsp. lemon extract
1 1/2 cups almonds blanched
2 cups mixed peel
1 1/2 cups cherries
1 cup Sultana raisins

Cream butter and sugar. Add 5 well beaten egg yolks. Sift 1/2 cup flour over the fruit. Sift together remaining flour, baking powder and salt. Add dry ingredients to creamed mixture alternately with the milk to which the lemon extract has been added. Sift floured fruit into batter. Beat egg whites until stiff but not dry, fold into cake. Use a lined bake pan (9 or 10 in. diameter and 3 – 4 inches high). Bake at 375 degrees for 2 1/2 - 3 hours.

Mary Howlett
Petty Harbour



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Christmas Rum Glazed Hermits

- 1 cup butter or margarine softened
- 1 cup Brown sugar
- 2 eggs
- 1 tsp. rum extract
- 2 1/2 cups flour
- 1 tsp. baking powder
- 1/2 tsp. each baking soda and salt
- 1 tsp. each cinnamon, nutmeg and ginger
- 1 cup quartered red and green cherries combined
- 1 cup raisins

1 cup mixes fruit
3/4 cup chopped pecans
42 pecans halved

Rum glaze: 3/4 cup icing sugar mixed with 2 tbsps. Rum. (Screech is good) Cream butter and sugar until fluffy, add rum extract and eggs one at a time. Whisk together dry ingredients, stir into batter.

Stir in fruit and nuts. Make 84 drop cookies about 1 tablespoon each, put 1/2 pecan on each. Bake 15-18 minutes at 350 degrees, bottoms will be light brown and middle a little soft. Cool 5 minutes on pan. Finish cooling on racks.

Put about a teaspoon of rum glaze on each cooled cookie. Let dry. Layer between wax paper for up to 1 week or freeze for a month.

Cynthia Walker, Whitbourne

Partridgeberry, Molasses Pillow

2 cups of flour
1 cup of sugar
2 eggs
1/2 cup margarine melted
1 tbsps. of baking powder
pinch of salt
1 1/2 cups of partridgeberries
1/4 cup of molasses
1/2 tsp. of cinnamon
1/2 tsp. allspice
1/2 tsp. nutmeg

Combine all dry ingredients together in a bowl. I use a whisk then to sift through the dry ingredients. Add two beaten eggs, the melted butter. Mix all together. Then add the molasses, mix. Add your spices. Then place your partridgeberries in a bowl and sprinkle flour over and toss in the flour. This will prevent the berries from sinking in your loaf. Then gently fold in the berries. Place in greased loaf pan. Place in a preheated 350 degree oven for 45 minutes and then pierce with toothpick to test doneness. Should come out clean when baked.

Trina Sutton, Paradise

Muffins

1 1/2 cups flour
3/4 cup sugar
1 Tsp. baking powder and 1 of soda
Pinch salt
1 Tsp. cinnamon
2 eggs
2/3 cup of oil
1 small can crushed pineapple

Mix oil and sugar well, then throw everything in and stir. Batter should be lumpy. Pour in muffin pans. Bake 325 degrees for 18 minutes.

– From a Newfoundland recipe scrapbook of the 1950s.



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Crostatata

I have been making this recipe for about 40 years. You can use any kind of jam you want, but the different colours really make it look pretty. Instructions may sound difficult, but it is very easy to make.

- 3 cups all-purpose flour
- 1/2 cup sugar
- 3 tsp. baking powder
- 1 cup butter or margarine
- 2 slightly beaten eggs
- 1/4 cup milk

1 tsp. vanilla
1/3 cup grape jam
1/3 cup apricot jam
1/3 cup strawberry jam

In bowl, stir together flour, sugar, baking powder and a dash of salt. Cut in butter until like coarse crumbs.

Combine eggs, milk and vanilla, and add to dry ingredients mixing well. Knead gently on floured surface.

Set aside 1/3 of the dough. On a floured surface, roll remaining dough to a 15 1/2 x 10 1/2 inch rectangle. Place in an ungreased baking sheet, making sure there is a slight edge of dough against border of pan. Spread each jam crosswise over 1/3 of the dough in pan. Roll remaining dough to 12 x 10in rectangle and cut into 1/2 in strips. Carefully form strips into lattice top diagonally over jam-topped dough. Bake in 400 degree oven for 20 to 25 minutes. Cuts into about 40 pieces.

Mary Niefer, St. John's

Orange Cake

Grease and flour two 8" cake tins.

Sift together 1 1/2 cups flour, 1 cup sugar, 2 tsp. baking powder and 1/2 tsp. salt.

Rub in 1/2 cup butter or margarine

Pour in a little over a half of – 2/3 cup milk and 1 tsp. orange essence.

Beat 2 minutes.

Add remaining milk and orange essence, 2 eggs and 1 1/2 tsp. orange rind.

Beat 2 minutes.

Bake at 350 degrees for 30 – 40 minutes.

(Follow recipe step by step as written.)

- Submitted by a friend in Nova Scotia

Grandmother's Molasses Slim

Old-fashioned 'gingerbread cake'; tastes like a gingerbread but called a "slim" by my family from St. Mary's Bay. Passed down to me by my Grandmother and Mom.

1/2 cup butter (margarine)

1/2 cup sugar

1 egg, beaten

1 cup molasses

2 1/2 cups flour

1 1/2 Tsp. baking soda

1/2 Tsp. salt

1 Tsp. cinnamon

1 Tsp. ginger

1/2 Tsp. cloves

1 cup hot water

Cream butter and sugar. Add beaten egg and molasses. Beat well. Blend in sifted dry ingredients. Add hot water, beating well until smooth. Bake in greased square or tube pan at 350 degrees for 45 minutes.



Eggless Chocolate Cake

The scant directions are typical of the age of this recipe. They were written at a time when "the career woman" was virtually unknown and the homemaker knew all the little essentials that made for a successful cake or meal.

4 tbsp. butter
1 tspn. baking powder
7/8 tspn. soda
1 cup sour milk
1 tspn. vanilla
Pinch salt
3 tbsp. cocoa
1/4 cup boiling water (four tablespoons)
1 cup sugar
1 3/4 cups flour

Put the sugar, cocoa and butter in bowl. Add the boiling water and stir until smooth. Sift the flour, soda and baking powder three times and add to first mixture alternately with sour milk. (To make milk sour, add vinegar). Bake one hour in rather slow oven.

Filling (custard) and icing:

1 cup boiling water with 1 full tablespoon of custard powder mixed with cold water (check directions on custard powder package). Cream 1/2 cup butter and 1 cup of sugar. When custard is cooled, add very slowly to butter and sugar.

- Recipe from war-time (1940s) Newfoundland

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Creamy Morsels

- 1 cup semisweet chocolate chips
- 1 cup butterscotch chips
- 8 oz. cream cheese, softened
- 1 cup candied cherries, quartered
- 2 1/2 cups tiny marshmallows, halved
- Coconut

Put chocolate and butterscotch chips in medium pot over low heat, stirring often. Remove from heat. Add cheese in small pieces. Stir in cherries and marshmallows. Chill until firm. Shape into thumb-size logs. Roll in coconut. These freeze well.

Bernadette Kennedy, Foxtrap

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Hot Fudge Dessert

Temperature: 350 degrees F.

Time: 50-55 minutes

- 1 cup sifted cake flour
- 2 tspn. baking powder
- 1/4 tsp. salt
- 1/2 cup white sugar
- 2 tbsp. cocoa
- 1/2 cup warm milk
- 2 tbsp. melted shortening
- 1/2 cup brown sugar
- 4 tbsp. cocoa
- 2 cups hot water

Combine cake flour, baking powder, salt, sugar and 2 tablespoons cocoa; add the warm milk and stir vigorously. Add the melted shortening. Pour into a square oiled pan 8" x 8". Mix together the brown sugar and the 4 tablespoons cocoa; sprinkle over the raw batter. Pour on 2 cups hot water. Bake in a moderate oven till done, 50-55 minutes. Cut in squares; serve hot with Fluffy Sauce.

Fluffy Sauce

- 2 eggs, separated
- Dash of salt
- 1/2 cup white sugar
- 1 tsp. vanilla
- 1/2 tsp. almond flavouring

Separate the eggs. Beat the whites till stiff and glossy; add the salt and 1/4 cup white sugar; beat again. Beat the yolks until light and lemon coloured; add 1/4 cup white sugar; beat again until light. Combine the two mixtures; fold in the flavourings. Chill until ready to serve. Serves 6.

- Kate Aitken, 1945

Oatmeal Macaroons

Temperature: 350 degrees F.

Time: 10-12 minutes

1 egg, lightly beaten
1/3 cup white sugar
2 tspn. melted butter
3/4 cup rolled oats
1/4 cup shredded coconut
1/4 tspn. salt
1/2 tspn. vanilla

Beat the egg until light; gradually beat in the sugar; stir in all the remaining ingredients. Let stand for 5 minutes; place spoonfuls of the mixture on an oiled baking sheet. The easiest way to spoon out cookie mixtures is to oil 2 spoons; use one to spoon out the mixture, the second to push it on the pan. If the spoons are kept oiled the bowl of the spoon doesn't fill up. Bake the macaroons on the top shelf in a moderate oven till delicately browned. While still warm, remove from the pan with a spatula or thin-bladed knife. Yield: 20 good sized macaroons.

- Kate Aitken, 1945

BREN'S SHORTBREAD

1 cup butter (1/2 and 1/2) 1/2 cup icing sugar, sift together one cup of regular flour and one cup of corn flour. Bake on an ungreased sheet 20 to 25 minutes at 300 degrees.

- *From a 1950s Newfoundland cookbook.*



Newfoundland Bakeapple Cheesecake

Base:

- 1 1/2 cups uncooked oats
- 1/3 cup packed brown sugar
- 3 Tbsp. flour
- 1/3 cup melted butter

Combine all and press on to the bottom and a little bit up the sides of 9" spring form pan. Bake 350 degrees for 15 minutes. Cool.

Filling:

- 1 – 8 oz. package cream cheese
- 2 eggs
- 1/2 cup white sugar
- 1 cup sour cream
- 1 Tsp. fresh lemon juice
- 1 Tsp. vanilla

Cream cheese and sugar until well beaten. Beat in eggs, lemon juice and vanilla. Mix well. Beat in sour cream. Pour into cooled base. Bake 375 degrees for 30 to 35 minutes. Cool.

Sauce:

- 2 cups bakeapples
- 1 Tbsp. cornstarch
- 1/2 cup sugar

Cook berries until done with sugar. Mix cornstarch with 1/4 cup cold water. Add to bakeapples and cook and stir until bubbly and thick. Cool. Spoon over cooled cake and refrigerate. Mix Dream Whip as per package instructions or if preferred use whipped cream. Spread over top of cake before serving.

Anita Dinn, Bay Bulls

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Candy Cane Bars

Very simple to make and enjoyed by kids and adults alike. Very Christmas looking.

Shortbread base:

2 cups butter

1 cup sugar

3 1/4 cups flour

1/2 cup corn starch

Cream butter until very light. Add sugar and beat for 2 or 3 minutes. Add flour and corn starch and beat on low speed until combined well. Press dough into greased 10 x 15 inch baking dish lined with parchment paper. Bake in preheated 300 degree oven for 45 to 50 minutes.

Topping:

2 cups semi-sweet chocolate chips

1/3 cup crushed candy canes

Remove base from oven immediately. Sprinkle chocolate chips over hot crust. Wait 10 minutes for chips to melt. Spread over crust. Sprinkle with chopped candy.

**Monica St. Croix, Colinet,
St. Mary's Bay**

Slice 'n Bake Ginger Wafers

1 cup packed brown sugar
1/2 cup butter
1/4 cup molasses
1 egg
2 Tsp. ground ginger
1 Tsp. grated orange peel
1/4 Tsp. ground cinnamon
1/4 Tsp. ground cloves
3 cups flour

Beat sugar, butter and molasses with electric mixer. Stir in flour, spices and orange peel. Shape dough into 3 logs. Wrap in plastic wrap for 5 hours or up to 3 days. Slice dough and bake for 12 to 15 minutes. Stick together with jam.

Viola White, Grand Bank

Candy Cane Cookies

Kids will love these.

1 cup butter or margarine
1 cup icing sugar
1 egg
1 Tsp. almond flavouring
1 Tsp. peppermint flavouring
2 1/2 cups flour
1 Tsp. baking powder
1 Tsp. salt
1/2 Tsp red food colouring

Mix first six ingredients together well. Add flour, baking powder and salt. Mix well. Divide dough into two equal portions; add food colouring to one portion. Blend well. Roll 1 tsp. of each colour dough into ropes about 5 1/2 inches long. Lay them side by side. Pinch ends together. Twist to form a spiral; lay on ungreased baking sheet. Shape to form a cane. Wreaths are easy to make too. Bake 350 degrees for 10 minutes until pale gold. Cool on sheet 2 to 3 minutes, then remove.

Bernadette Kennedy, Foxtrap



Marshmallow Squares

- 1 can sweetened condensed milk
- 1 Tsp. vanilla
- Pinch salt (opt.)
- 1/3 cup maraschino cherries
- 1 pkg. marshmallows, cut in half
- 2 cups graham cracker crumbs
- 2 1/2 cups coconut

Blend together milk, vanilla and salt. Add cherries, marshmallows and wafer crumbs. Press the mixture into an eight-inch square pan. Sprinkle with coconut. Press firmly and refrigerate. Cut into squares.

Joan Whittle, St. John's

Raspberry Squares

- 1/2 cup margarine
- 1/2 cup sugar
- 2 egg yolks
- 1 cup flour
- 1 tsp. baking powder
- 1/2 cup milk

Cream butter and sugar. Add eggs; mix well. Add flour and baking powder, alternately with milk. Spread in greased pans and bake 20 minutes at 350 degrees. Top with layer of raspberry jam, then with following mixture:

- 2 beaten egg whites
- 1/3 cup white sugar
- 1/2 cup coconut

Cook another 15 minutes.

Mary Costigan, St. John's

PUFF PASTRY

1 lb. flour, 1 lb. butter, a little salt. Rub some butter into flour. Roll out and spread butter on; sprinkle with flour, roll out, etc. Repeat several times.

- From a 1950s Newfoundland cookbook

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Cherry Shortbread

Temperature: 375 degrees F.

Time: 40-45 minutes

- 4 cups cherries, pitted
- 3/4 cup brown sugar
- 1/4 tsp. mace
- 3 drops almond flavouring
- 1/4 cup shortening
- 1/2 cup white sugar
- 1 egg, beaten
- 1 cup sifted cake flour
- 1 1/2 tsp. baking powder
- 1/8 tsp. salt
- 1 tbsp. lemon juice
- 1 tsp. grated lemon rind

Pit the cherries; mix with the brown sugar, mace and almond flavouring; place in a 1 1/2 quart oiled casserole. Cream together the shortening and white sugar; add the unbeaten

egg and beat till fluffy. Add the 4 sifted dry ingredients and blend; add the lemon juice and rind. Drop by spoonfuls on the cherries. Bake in a moderate oven till done. Serve warm with cream. Serves 6.

- From Kate Aitken's 1945 cookbook.

Two Versions of Molasses Pie

First Version –

- 3 beaten eggs
- 1 cup molasses
- 1/2 cup corn syrup
- 1 cup nuts (optional)
- 2 tbsp. margarine
- 1 tbsp. flour
- 1 tsp. vanilla
- 1/4 tsp. salt

Pour into cooked pie crust. Bake 450 degrees for 10 minutes. Then 350 degrees for 30 minutes.

Second Version –

- 7/8 cup molasses
- 1 egg
- Shake of nutmeg
- Lump butter (size of walnut)

Beat egg and add molasses. Put on stove to slowly cook to thicken, adding butter and nutmeg. Remove from stove and pour into almost cooked pie crust. Put back in oven to set firmer – not long. Serve hot or cold.

- From a war-time (1940s) Newfoundland cookbook.



CANDY CANE SHORTBREAD BARS



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SHORTBREAD

- 2 cups (500 mL) butter, softened
- 1 cup (250 mL) granulated sugar
- 3 1/4 cups (800 mL) **Robin Hood®** Original All Purpose Flour
- 1/2 cup (125 mL) corn starch

TOPPING

- 2 cups (500 mL) semi-sweet, milk or white chocolate chips
- 1/2 cup (75 mL) chopped candy canes or peppermint candies

1. Preheat oven to 300°F (150°C). Grease a 10" x 15" (25 cm x 38 cm) baking pan and line with parchment paper, overlapping two sides for easy removal.
2. **SHORTBREAD:** Cream butter in a large bowl of an electric mixer on medium-high speed until very light in texture, about 5 minutes. Add sugar and continue beating until sugar is completely combined, about 2-3 minutes.
3. Combine flour and corn starch in a separate large bowl. Add to butter mixture on low speed until well combined.
4. Press dough evenly into prepared pan. Bake in preheated oven, 45-50 minutes.
5. **TOPPING:** As soon as shortbread is removed from oven, immediately sprinkle chocolate chips over hot crust. Wait 10 minutes for chocolate to melt and spread evenly over crust. Sprinkle with chopped candies.



BAKING WITH KIDS

Little hands can take turns crushing up the candy cane topping! For an easy, no mess technique, seal the candy canes in a plastic bag and have your kids use a rolling pin to gently crush them into smaller pieces.

6. Refrigerate until chocolate has set. Cut into 1" x 2" (2.5 cm x 5 cm) bars.

For a nutty twist, try substituting candy with chopped nuts.

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A stollen that will steal the show

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Fig stollen with Avonlea Clothbound Cheddar

 SERVINGS
10 to 12

 PREPARATION
30 minutes

 COOKING
30 to 45 minutes

Per serving: 304 Cal | 9 g Protein | 34 g Carb | 15 g Fat | 2.7 g Fibre | 109 mg Sodium | 164 mg Calcium

INGREDIENTS

- 1 cup (250 ml) walnuts
- 1 cup (250 ml) dried figs, coarsely chopped
- ½ cup (75 ml) orange juice
- 1 tsp (5 ml) orange zest
- 6 oz (180 g) Avonlea Clothbound Cheddar, coarsely chopped and divided
- 2¼ cups (560 ml) flour
- 1 packet (¼ oz – 7 g) instant yeast
- 3 tbsp (45 ml) sugar
- ½ cup (125 ml) + ¼ cup (60 ml) milk
- 3 tbsp (45 ml) butter
- 1 egg
- 2 tbsp (30 ml) powdered sugar

PREPARATION & COOKING

- Preheat oven to 375°F (190°C).
- Place walnuts in an oven-safe baking dish and toast for 10 minutes. Remove from oven, let cool, chop coarsely and divide in half.
- Heat figs with orange juice in microwave oven on high for 2 minutes. Let cool and add orange zest, half the nuts and half the cheese.
- In a large bowl, mix flour, yeast, sugar, remaining nuts and cheese.
- Heat ½ cup (125 ml) milk with butter in microwave oven on high for 1 minute and 30 seconds. Pour over dry ingredients and mix with a wooden spoon.
- Beat egg with ¼ cup (60 ml) milk and add to bowl. Mix well to combine. If dough sticks to your fingers, add a bit of flour.
- Knead dough for 5 minutes and let rest in bowl.
- On a floured work surface, roll out dough to a 12" circle with a rolling pin.
- Spread fig mixture lengthwise over a quarter of the dough in the middle. Form the mixture into a cylinder shape.
- Moisten dough with hot water, fold in half and close to seal in filling (as you would with a calzone).
- The stollen should consist of a stuffed part and a dough-only part.
- Place stollen on a parchment-lined baking sheet and let dough rise for 30 minutes.
- Bake in the oven for 20–30 minutes or until dough has puffed up and is golden brown.
- Sprinkle powdered sugar on top and serve.

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Blueberry French Toast Casserole

with Whipped Cream and Strawberries

I have made this blueberry casserole for the last couple of Christmas mornings. I put it in the oven just before the gift giving starts and it is always ready by the time we are done.

Gone are the days that we had to drag our kids away from their new toys to eat their breakfast. The three of them are now in their twenties and have lived in St John's since they finished high school and started going to MUN. Two have graduated and have chosen to find work and live in St John's permanently.

My youngest will graduate next year. Of course they all come home for Christmas. (*Home, for us, is wherever my husband; their dad hangs his military beret.*) Truly, it is the highlight of every year for all of us to enjoy all the fun of Christmas preparations together. Because Christmas is generally the only time we are altogether, nowadays, it is all the more precious.

None of us ever tire of doing the same things year after year whether it be singing carols, watching the same old tv shows, baking, cooking or decorating. I don't even get tired of their squabbling anymore ... and yes, it still goes on. It really is a magical time of the year.

Two tbsps. unsalted butter, plus extra for buttering the dish

1-pound day-old loaf challah or white bread, unsliced

2 - 6-ounce containers blueberries (about 2 1/4 cups)

6 large eggs

3 cups milk

1 1/4 cups heavy cream

2/3 cup plus 2 tbsps. granulated sugar

1/2 tsp. pure almond extract

1/4 tsp. kosher salt

1 -16-ounce container strawberries, sliced

1 - 6-ounce container raspberries

1/2 tsp. vanilla extract

confectioners' sugar, for dusting, optional

Grease the bottom and sides of a 9-by-13-inch baking dish with butter. Slice the bread into 3/4 -to-1-inch-thick slices. If your bread is very fresh, lightly toast the slices before assembling. Lay all the bread in the dish, each slice overlapping the next.

Scatter the blueberries over the bread, letting some fall to the bottom of the dish.

Whisk the eggs, milk, 1/2 cup cream, 2/3 cup granulated sugar, almond extract and salt in a medium bowl until the sugar is dissolved. Pour over the bread and berries and press gently to help the bread start soaking in the egg mixture. Cut the 2 tablespoons butter into small pieces and dot over the top of the casserole. Cover with plastic wrap and let stand in the refrigerator 8 hours or overnight.

Preheat the oven to 350 degrees. Remove and discard the plastic wrap. Bake the casserole until golden brown and set in the center, 45 to 50 minutes, tenting with foil if the bread starts to become too dark. Let stand 10 minutes. Dust with confectioners' sugar if desired. While the casserole bakes, toss the strawberries and raspberries with 1 tablespoon granulated sugar in a medium bowl and let stand until juicy.

Before serving, whip the remaining 3/4 cup cream with the remaining 1 tablespoon granulated sugar and vanilla until soft peaks form. Serve the casserole with a dollop of whipped cream and a generous spoonful of the berries with their juices.

Mary Ellwood



Fish Creole

Excellent fish dish that's healthy and can be served with a variety of vegetables. Also simple to prepare and ingredients are always available in your pantry.

- 1 lb. fish fillets
- 2 tbsps. sugar
- 1 tbsp. margarine or butter
- 1/2 tsp. salt
- 2 tbsps. finely chopped green pepper
- 1/4 tsp. oregano leaves, if desired
- 1 small onion, chopped
- 1/8 tsp. pepper
- 1/2 stalk celery, chopped
- 8 (oz.) can (1 cup) stewed tomatoes, cut

Heat oven to 350 degrees. Arrange fillets in 9-inch square or 11 x 7 inch pan. In medium skillet, cook green pepper, onion and celery in margarine until tender. Stir in remaining ingredients, mix well. Pour tomato mixture over fillets. Bake uncovered at 350 degrees for 30 to 35 minutes or until fish flakes easily.

Eileen Madden

Seafood Chowder

- 1 1/2 lbs. cod fillets or fish of choice
- 1/4 lb. salt pork or bacon (diced)
- 1 medium onion finely chopped
- 1/2 cup celery finely chopped
- 1 chicken bouillon cube
- 2 cups boiling water
- 2 cups potatoes diced
- 1 tsp. salt
- 1/4 tsp. thyme
- pepper to taste
- 1 cup 10% light cream
- 1 cup milk

Cut fish in 1 1/2 inch pieces, dice salt pork or bacon and fry. Remove until later. Sauté

onion, celery. Dissolve chicken bouillon in boiling water and add to vegetables. Add potatoes and seasonings. Cover and simmer until potatoes are tender. Add fish and cook until tender. Add cream and milk. Heat gently but do not boil. Taste and adjust seasoning. Serve garnished with salt pork or bacon. If you want, you can add other vegetables.

Carol Furlong, St. John's



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Ultimate Honey Annabelle Baked Potato

INGREDIENTS

2	Annabelle Potatoes	2
1 oz	Olive Oil	28 g
1 oz	Fresh Local Honey	28 g
1/2 tsp	Coarse sea salt to taste	2.5 ml
1/2 tsp	Milled Black Pepper	2.5 ml
2 tsp	Sour Cream	10 ml
2 oz	Shredded Cheddar Cheese	57 g
1 oz	Chopped Green Onion	28 g

DIRECTIONS
 Preheat oven to 350F (190C)

Cut each of the potatoes 3/4 of the way 10 to 12 times, rub the potato with the oil, place in a roasting pan then drizzle the honey over the cracks of the potatoes, finish with sea salt, pepper and bake in the oven for 40 to 45 minutes.

Remove from oven, and then garnish with sour cream, shredded cheese and chopped green onions and serve.

8401706

The "Better" Butter Chicken

This is a fairly healthy chicken dish with not too much butter or heavy cream. Using a rotisserie chicken makes this recipe much tastier than using plain, cooked chicken breast. Cut meat into large chunks.

- 2 tbsps. butter
 - 1 cup chopped onions
 - 2 tsps. minced garlic (fresh is best)
 - 1 tbsps. grated gingerroot
 - 1 tsp. chili powder
 - 1/2 tsp. ground turmeric
 - 1/4 tsp. ground cinnamon
 - 1 can (19 oz.) diced tomatoes, undrained
 - 2 tbsps. tomato paste
 - 1 tbsps. brown sugar
 - 1/2 tsp. salt
 - 1/4 tsp. freshly ground black pepper
 - 1 whole cooked rotisserie chicken, skinned, meat cut up
 - 1/3 cup light (5%) cream (you also can substitute milk)
 - 1/4 light sour cream or plain yogurt
 - Hot cooked basmati rice (optional)
- Any plain rice will go well with this.

Melt butter in a deep 10-inch skillet over medium heat. Add onions and garlic. Cook slowly, stirring often, until onions are tender, about 5 minutes. Add gingerroot, chili powder, turmeric and cinnamon. Cook 1 more minute. Add undrained tomatoes, tomato paste, brown sugar, salt, pepper. Reduce heat to low. Cover, simmer 10 minutes, stirring occasionally. Add chicken, cream, and sour cream. Simmer uncovered for 5 minutes. Serve with rice.

Catherine Meaney, Mount Pearl

Roz's Famous Chicken

HONOURABLE MENTION

6-8 chicken breasts, bone-in (tastier) or boneless
6-8 Swiss cheese slices
2 cans of cream soup (i.e. chicken, celery or mushroom)
3/4 cup water
1/2 can milk
savoury dressing (bread crumbs, savoury, diced onion, butter, salt and pepper)

Put chicken in bottom of casserole dish and cover with Swiss cheese. In a medium bowl, mix 2 cans of cream soup with 3/4 can of water and 1/2 can milk. Pour over chicken. Make dressing (like you would to stuff a turkey) and sprinkle this over top of chicken. Bake 350 degrees for 1 1/2 hours.

**Stephanie Verge
Paradise**

Bacon and Egg Pie

This is a very old recipe, but it still never fails to please. Fat can be cut off the bacon or lean ham can be used. Line a 9 or 10 inch pie plate with pastry. Place 2 large tomatoes sliced on pastry. Sprinkle lightly with salt and pepper. Add 3/4 cup chopped raw bacon. Lightly beat 3 large eggs. Add 1/2 cup milk, pepper again if you like and a little herbs (thyme or basil.) Pour this mixture over the bacon or tomatoes. A little chopped onion can be added if desired. Cover with top pastry. Cut ventilation holes. Brush top with a bit of the egg/milk mixture. Bake at 450 degrees for 10 minutes then reduce to 350 degrees for 30-35 minutes. Serve hot or cold.

**Millie Hammond
St. John's**

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BITE-SIZED MEATBALLS WITH PLUM SAUCE

Prep Time: 10 min Cook Time: 14 min Serves: 8

1 lb ground chicken
1 egg
1/3 cup bread crumbs
1 tbsp minced ginger
1 tbsp minced garlic
4 tbsp chopped cilantro
1 carton CAMPBELL'S STOCK FIRST® Chicken stock
1/4 cup plum sauce
1/4 cup (drained) crushed pineapple
1/4 tsp black pepper

COMBINE chicken, egg, bread crumbs, ginger, garlic and 2 tbsp cilantro in medium bowl. Form into 1 inch balls, about 30-36. **BROWN** meatballs in large non-stick skillet, turning often. **COMBINE** stock, plum sauce, pineapple and pepper. Add to skillet and heat to a boil. Reduce heat to low, cover and simmer for 5 minutes or until meatballs are cooked through. **REMOVE** cover and add remaining cilantro, continuing to cook until sauce is a syrup-like consistency. **REMOVE** meatballs with a slotted spoon and either spoon sauce over top or serve separately for dipping.



For more great recipes, visit
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Crumbled Corn Flake Kugel

1 and 1/4 sticks butter, softened
1 cup sugar
6 large eggs
8 oz. cream cheese, softened
8 oz. sour cream
16 oz. cottage cheese
1 tsp. vanilla
1 tsp. salt
8 oz. uncooked egg noodles
1 cup corn flakes, crumbled

1/2 tsp. cinnamon

In the bowl of a standing mixer with a paddle attachment, cream 1 stick of butter and 3/4 cups of the sugar. Add the eggs one by one and beat until well mixed. Stir in cream cheese, sour cream, cottage cheese, vanilla and salt. Gently stir in noodles. Preheat oven to 350 and grease a 3-quart dish. Pour egg, cheese, and noodle mixture into casserole. Bake 45 minutes and then remove. Lower oven temp to 325 degrees. Melt the remaining butter stick. Toss it with the 1/4 cup sugar, corn flakes, and cinnamon. Sprinkle the Kugel with the topping. Return to the oven and bake for another 25 minutes. Serve hot or at room temperature.

D. Grouchy, Gander

Sweet Potato Casserole

3 cups mashed sweet potatoes (about 2 large sweet potatoes)
1 cup brown sugar
2 eggs, lightly beaten
1 tsp. vanilla
1/2 cup milk
1/2 cup melted butter

Topping:

1/2 cup brown sugar
1/3 cup flour
1/3 cup melted butter
1 cup chopped pecans

Combine first 6 ingredients. Pour into a buttered 1-1/2 to 2-quart casserole dish. Mix remaining ingredients together and sprinkle over top. Bake at 350 degrees for 30 mins. or until hot and browned. Serves 6 to 8.

Mary Ellwood

Baked Spaghetti

1 pk. spaghetti or vermicelli (Note that the pasta will continue to cook and absorb some of the sauce when it is in the casserole dish in the oven, so the pasta should be al dente - cook about 5 minutes.)

1 cup ricotta cheese
2 (8 oz. can) tomato sauce
1 tbsp. Italian seasoning
1/4 cup grated mozzarella cheese
1 cup grated parmesan cheese (or romano if you prefer)
2 tbsps. butter

Preheat oven to 350. Boil and drain spaghetti and turn into a deep baking dish that has been greased with olive oil. Combine ricotta cheese, tomato sauce and Italian seasoning. Pour over spaghetti - lightly mix. Cover with mozzarella, sprinkle with parmesan or romano cheese. Dot with butter. Bake in preheated oven for about 20 minutes or until cheese is melted and a light golden color. Serves 4-6 people.



Unstuffed Cabbage

- 1 1/2 lbs. ground beef
- 1 onion (chopped)
- 1/4 cup uncooked rice
- 2 egg whites
- 1 tbsp. spice mix
- 1/2 tsp. cinnamon
- 2 1/2 cups ginger ale
- 1 1/2 cups ketchup or chili sauce
- 1 (8 oz can) tomato sauce
- 6 cups shredded or grated cabbage

Brown beef and onion, drain fat and mix in rice, egg whites, cinnamon and spice mix. In a separate bowl, mix ginger ale, ketchup (or chili sauce), tomato sauce. Place 3 cups of shredded (grated) cabbage in the bottom of a 9 x 13 inch dish. Spread meat mixture over cabbage; sprinkle with remaining cabbage. Pour the ketchup mixture over it. Do not stir. Cover with foil wrap and bake for 1 1/2 - 2 hours in a 350 degree oven.

Alice Shea, Witless Bay

Garlic Pork Roast

- 1 tsp. fennel seeds
- 6 cloves garlic, minced
- 4 tsps. chopped fresh thyme, (or 1 tsp. dried)
- 1 tbsp. vegetable oil

- 1 tsp. dry mustard
- 1/2 tsp. each salt and pepper
- 1 boneless centre-cut double-loin pork roast, (about 2-1/4 lb)

Using mortar and pestle crush fennel seeds; place in small bowl. Mix in garlic, thyme, oil, dry mustard, salt and pepper to form paste; rub all over roast. Place roast on rack in roasting pan. Roast in centre of 325 degrees convection oven until meat thermometer inserted in centre registers 160°F (70°C), about 80 minutes. Transfer to cutting board; tent with foil and let stand for 10 minutes before slicing. Conventional oven: Centre rack at 325 degrees for 2 hours.

Eileen Murray
Southeast. Placentia



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Delicious Baked Potatoes – Sliced

Potatoes
butter or margarine
cheese (cheddar or your choice)
toppings of your choice (eg. bacon, green onion)
sour cream

Preheat oven to 400 degrees. Prepare cookie sheet with parchment paper. Slice potatoes with skin on. Brush both sides with butter/margarine.

Place on the cookie sheet. Bake for 35-40 minutes or until the slices are browned on both sides, turn once. Top with cheese and/or other toppings. Continue baking until the cheese has melted. Serve with sour cream.

June Foley
St. John's

Festive Potato Medley

This recipe is very easy and economical to do and enjoyed by all ages. Can be made ahead of time, preparing for an office, or a house party, or whatever Christmas gathering suits your fancy.

1 box of ready to use chicken broth (regular or 25% less salt)
3 cups 1" pieces of peeled Yukon Gold potatoes
2 cups 1" pieces of peeled sweet potato
2 cups 1" pieces of on peeled red-skin potato
1/2 cup light sour cream
2 tbsps. butter or margarine
generous dash of ground black pepper

Heat broth and potato to a boil over medium-high heat in 3 qt. saucepan. Reduce heat to medium. Cover and cook for 10 minutes or until potatoes are tender. Drain, reserving broth.

Mash potatoes with 1/4 cup broth, sour cream, butter, and black pepper. Add additional broth, if needed, until desired consistency.

Cook Time 20 minutes.

**Sandra Russell
Gander**

Chicken in Sour Cream

7 – 11 chicken breast halves
1 large can mushroom soup
2 pkgs. dry onion soup mix
1/2 pt. sour cream
1 tbsp. lemon juice
1 tsp. dill seed
Butter, salt, pepper and paprika

Put chicken in buttered baking dish, skin side up. Dot each piece with a dab of butter. Sprinkle each piece with salt and pepper and paprika. Combine remaining ingredients together and pour over chicken. Bake at 350 degrees for 2 hours. Serve with rice, green vegetables and salad.

**Isobel Cluney
Conception Bay South**

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Christmas Morning Make-ahead Breakfast

- 12 slices bread, crusts removed and cubed
- 12 slices crispy cooked bacon, crumbled
- 1/2 red pepper chopped
- 3 green onions sliced
- 4 cups grated old cheddar cheese
- 6 eggs
- 3 cups milk
- 1/2 tsp. salt
- 1/2 tsp. dry mustard
- 1/4 tsp. pepper

Place half of cubed bread on bottom of a greased 13 x 9 x 2 in. baking dish. Cover bread with half the bacon, red pepper, onion and cheese. Repeat layers again. Beat together eggs, milk, and seasonings. Pour over bread mixture. Let stand in refrigerator for 3 hours or overnight before baking. Bake uncovered at 350 degrees for 45 to 55 minutes or until knife inserted in center comes out clean. Let stand 10 min. Makes 8 to 10 servings.

Rita Mallard

Chopped Turkey on Toast

- 1 cup chopped cooked turkey or chicken
- 1 small apple peeled and chopped
- 1 stalk of celery chopped
- 1-2 tbsps. finely chopped green onion
- 1 tbsp. chopped parsley
- 3-4 tbsps. mayonnaise

pinch of curry powder to taste
freshly ground pepper to taste
2 slices white bread, toasted and buttered
paprika

In medium bowl mix together turkey, apple, celery, onion and parsley. In another bowl small bowl mix mayonnaise, curry powder and pepper. Stir in turkey mixture. Arrange the toast on baking sheet, buttered side up. Divide turkey mixture between them. Broil 4-6 inches from heat for 4-5 minutes or until heated through. Sprinkle with paprika.

Bernadette Kennedy
Foxtrap

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1 cup of white rice flour	1/4 tsp salt
1 cup of brown rice flour	3/4 cup of canola oil
1/2 tsp of xanthan gum	1/2 cup of white sugar
1 tsp of baking powder	1 cup of brown sugar
1 tsp of baking soda	1 tablespoon of pure vanilla
2 tsp of cinnamon	4 large eggs
1 tsp of ginger	5 grated carrots
1/4 tsp of nutmeg	1/2 cup of crushed pineapple

Preheat oven to 350°

1. Mix all dry ingredients in a medium size bowl and whisk together, set aside
2. Grate carrots, set aside
3. In mixing bowl, whisk oil with sugar, add eggs one at a time, beating well. Add vanilla and mix well.
4. Add shredded carrots and crushed pineapple, mix well.
5. Stir in dry mixture until blended.
6. Scoop mixture into cupcake pans, 2/3 full.
7. Bake for 22-25 minutes, until cake springs back in the center.

Makes a great cake too!

Cream Cheese Frosting

1 stick of unsalted butter
2 packages of cream cheese
3 1/2 cups of cng sugar
pure vanilla

Using a mixer at medium speed, beat butter and cream cheese with vanilla. Add long sugar a cup at a time, scraping the sides and bottom of the bowl often. Beat until frosting is smooth and light.

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68008433

Not Your Mother's Meat Loaf

For all the bacon lovers out there, this is a perfect fit! All eyes lit up when they saw that the meatloaf was wrapped in bacon. Isn't bacon a food group?

- 10 slices bacon (thin cut)
- 1/2 cup milk
- 1 tbsp. olive oil
- 1 1/2 tsps. salt
- 1 onion, minced
- 1 tsp. ground ginger
- 2 garlic cloves, minced
- 1 tsp. dried thyme

2 lbs. lean ground beef
1/2 tsp. ground pepper
1 egg
1/4 tsp. ground nutmeg
2 tbsps. dijon mustard
1/8 tsp. ground cloves
2 tbsps. ketchup
2 slices firm white bread, finely chopped (1 cup)

Preheat oven to 350. Use 8 slices bacon to line a 9 x 5 x 3 inch glass loaf pan. In large skillet, heat oil over low heat and add onion and garlic. Cook stirring frequently, about 7 minutes, until onion is tender. Add rest of ingredients (except bacon). With your hands mix meat loaf ingredients well. Transfer mixture to pan and pack down by banging it on work surface. Smooth top. Arrange bacon overhangs to cover top. Use 2 remaining slices to cover loaf completely. Cover pan with double layer foil. Bake about 1 hour, or until juices run clear. Uncover; bake another 15 minutes until bacon is slightly crisped. Let cool 10 minutes and invert onto platter. Eight servings.

Mary Niefer, St. John's



Delicious Fish Chowder

6 slices bacon copped
2 chopped onions
2 lbs. fish (cod, salmon, shrimp and scallops)
1 can milk
2 cups diced raw potatoes
2 cups sliced carrots
1 cup diced celery
2 cups boiling water
season with salt and pepper

Fry bacon and chop. Place in a large pot with some of the bacon fat. Add onion and celery, cook until tender. Add potatoes, carrots, water, salt and pepper, simmer until just about tender about 15 min. Cut fish into bite size pieces and add to pot. Cook 10 minutes more. Take off heat and add milk, reheat but do not boil.

**Connie King
St. John's**

Catalina Cranberry Chicken

4 pounds of bone in skinless chicken pieces (breast or thigh)
1 can whole berry cranberry sauce
1/2 cup Catalina dressing

1 envelope onion soup mix

Heat oven to 350 degrees. Place chicken in 2 – 13 x 9 baking dishes. Mix remaining ingredients and pour over chicken. Bake 50 minutes or until chicken is done.

Joan Whittle, St. John's



Fish Casserole

1 medium red onion chopped
1 green pepper chopped
1 red pepper chopped
3 ribs of celery
6 slices of bacon finely chopped
half pound of frozen hash browns
grape tomatoes ((about half dozen cut in half)
3 large cod fillets

Cook the hash browns in the oven at 350 degrees for 20 minutes. While that is going cook the bacon in a large cast iron skillet until it's crisp. Add the onions, celery and the peppers. At this point you need your spices, basil and oregano and salt and pepper to taste. Cook the mixture until translucent. Put the cooked hash browns in the bottom of the casserole dish and put half the vegetables mixture over that, then place the fish over that, pour the rest of the vegetables over that, then the tomatoes on top. Cook fish until it flakes. Serve with garlic toast.

Gary Duff
Paradise

Curried Mango Chicken

Excellent chicken dish that's served nicely with rice. The spicy taste compliments this dish.

- 1 tbsp.. butter
- 1 chopped onion
- 3 cloves garlic minced
- 2 lbs. skinless, boneless chicken breast cut into bite size pieces
- 3 tbsps. curry paste
- 1/2 c mango chutney
- 1 (28 oz.) can diced tomatoes, drained

Melt butter over medium heat; cook onion and garlic in butter until onions are transparent, 2-3 minutes. Add chicken and cook about 30 seconds while stirring. Stir in curry paste until the chicken is evenly covered. Pour the chutney and tomatoes into the pan. Continue to cook until chicken is no longer pink in the center and juices run clear, about 10 minutes.

Eileen Madden



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Almond Potato Puff

This recipe is a great way to serve the traditional white potato, which most Newfoundlanders have with their Christmas dinner. It also looks quite appealing on the table when served along with other coloured vegetables.

- 4 large potatoes, peeled
- water
- 3 eggs, separated
- 1 tsp. salt
- 1 tsp. onion, grated
- dash hot sauce
- 1/4 tsp. white pepper

1/2 cup dairy sour cream
2 tbsps. butter or margarine melted
1/3 cup slivered almonds

Cook potatoes in boiled salted water until done; drain and mash. Stir in egg yolks, salt, onion, tabasco and white pepper; add sour cream. Beat egg whites until stiff; stir 1 heaping tablespoon of egg whites into potato mixture, then gently fold in the rest. Turn into greased 2-quart casserole; brush with melted butter and place almonds on top. Bake in preheated 350 degree oven for 30 minutes, or until golden. Serves 6

Joan Tripp

Fruit and Shrimp Hawaiian

This recipe is a delight at any time of the year but is especially nice if you would like to add a Hawaiian touch to your Christmas dinner table. It's tasty and colourful and is sure to be a hit with children as well as adults.

1 1/2 cups diced cooked shrimp (or use cooked crab or lobster, if you prefer)
2 cups cooked shell macaroni
1 1/3 cups drained pineapple tidbits
1/2 cup sliced green or red seeded grapes
3 tbsps. butter
3 tbsps. flour
3 tbsps. salt
1/2 tsp. ground ginger
1/4 tsp. pepper
1 7/8 cups (large can) undiluted evaporated milk
1/3 cup coconut

Combine shrimp, macaroni, pineapple, and grapes. Melt butter in top of double boiler over hot water. Combine flour, salt, ginger, and pepper. Add to melted butter; stir until a smooth paste. Slowly add Carnation Evaporated Milk. Cook until thickened, stirring constantly. Add sauce to macaroni. Mix well. Pour into 1 1/2 - quart casserole. Top with coconut. Bake in a moderate oven (350) about 25 minutes. Makes 6 to 8 servings.

Augusta Ford

Cabbage Rolls

1 large leafy green cabbage
2 lbs. of lean ground beef
2 cups uncooked white rice
salt and pepper to taste
2 tbsps. Worcestershire Sauce
2 cans tomato soup (no water added)
Thick toothpicks

Parboil (3-5 mins) cabbage leaves down to the mid-white of head of cabbage. add sprinkle of salt and a little vegetable oil.
When cooked let cool.
Fry out hamburger beef, drain and let cool

In a large bowl, add meat, cooled rice, a shake of salt and pepper and Worcestershire sauce together and toss gingerly till all is mixed well. Unfold cabbage leaves, place a heaping tbsp. of rice/meat mixture into leaf, fold in tightly and add toothpicks to keep together. Layer all rolls in a casserole dish, add a small shake of salt and pepper over top, then spread tomato soup over top. Cook covered in foil at 375 degrees for 1 hour. Serve with mashed potato and vegetable.

**Marg Hann
Colliers**

Plan a holiday brunch

Breakfast brunch can be the perfect alternative to a family dinner for large extended families with scheduling conflicts. Here are a few ways to make your holiday brunch one of the most memorable meals of the year: Breakfast is a casual affair, so ask everyone to wear their ugliest holiday sweaters then take photos. Play a few holiday classics. Set up a breakfast bar: Let your guests customize their own breakfast Panini, or create their own yogurt cup with favourites like fruit and granola.

Cheese and Bacon Fingers

1/2 pound cheddar cheese grated
5 slices of bacon, fried and chopped small
1 small onion chopped or grated
1 pk. slivered almonds chopped fine
1 cup salad dressing
1 tsp. Worcestershire sauce
salt and pepper
1 loaf of bread (your choice)

Mix first 6 ingredients and add salt and pepper. Cut the crust from the bread and then spread the mixture on each slice and cut into 4 strips. Place on greased cookie sheet. Bake 10 minutes at 400 degrees. Strips can be frozen and baked when needed.

**Ruth Brown
Glenwood**

Baked Codfish Stew with Pastry

This recipe was passed down from my mother. She always made it with pork but I usually use the Canola oil. The chicken broth adds to the flavor.

In a medium roaster slice 3 onions and 3 tbsps. of canola oil or salt pork (if desired) and place in 375 degree oven until onions are slightly browned. Place layer of codfish (fillets, whole cod or cods heads) over the onions. Cover with layer of sliced potatoes until fish is totally covered. Add 1 cup of chicken broth, salt and pepper to taste. Cover with boiling water until barely visible throughout the roaster. Bake at 375 degrees uncovered for approximately 2 hours stirring occasionally as mixture browns.

Pastry:

Mix 1 – 1 1/2 cups white flour, 3 tsps. baking powder, 1/4 cup butter/margarine. Crumble

together and add cold water until combined. Flatten and place over fish, dot with butter and bake an additional 20 minutes or until browned slightly.

R. Pittman, Southern Harbour



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Turkey Pineapple Curry

HONOURABLE MENTION

- 1/2 onion
- 1/3 cup flour
- 1 tsp. salt
- 1 cup pineapple tidbits drained
- 1/3 cup butter
- 1 tsp. curry powder
- 3 cups cooked turkey
- 4 cups broth (chicken or turkey)

Sauté onion in butter until soft. Blend in flour, curry and salt. Add broth. Cook over low heat stirring constantly until thick. Add turkey and pineapple and serve over rice.

Sandra Antle, St. John's

Newfoundland Seafood Stir fry

- 4 oz. salmon fillet
- 4 oz. scallops
- 4 oz. shrimp
- 1 bundle broccoli
- 1 piece red pepper

1 medium onion
1 piece green onion
3 oz. bean sprout
1/2 cup soya sauce
1/2 cup orange juice
2 tbsps. cornstarch
1 tbsp. garlic crushed
3 tbsps. vegetable oil

Clean all vegetables and cut into bite size pieces and set to one side. In a small pot mix soya sauce, orange juice, cornstarch and garlic and bring to slow boil. The sauce should have a smooth texture. Cut all the seafood into bite size pieces then heat up in a large frying pan. Add oil and bring to a light smoke. Carefully drop all the seafood into frying pan at once and toss around. Then carefully add the vegetables. Fry for about 4 minutes then add the sauce and bring to light boil. Serve over rice or pasta.

Bruce Kenney, St. John's

Festive Scrambled Eggs

1/2 green pepper
1/2 red pepper
1/2 onion
6 fresh mushrooms
sprinkle of salt and pepper
6 large eggs
3 tablespoon cooking oil
1/4 cup milk

Cut red and green peppers, onion and mushrooms into 1/2 inch cubes, and fry in skillet on med/high until soft. Whisk eggs and mix in a separate bowl, and add to skillet, turning often until eggs are fully cooked. Add salt and pepper to taste. Serve with bacon, ham, etc. for a lovely colorful breakfast.

**Patricia Murphy
Corner Brook**

Oh So Good Pork Side Ribs

Very good and delicious

Boil ribs until tender

Sauce:

1 cup ketchup
1/2 cup honey
1/4 cup soya sauce
garlic to your taste

Combine and pour over ribs. Cook in oven 35-40 minutes

Selena Dean, Burin

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WHITE CHOCOLATE AND SPICE COOKIES

Servings: 3 dozen

Preparation time: 20 minutes

Cooking time: 8 minutes

Ingredients

250g (8 oz) white chocolate, chopped
60ml (¼ cup) butter
1 large egg
125ml (½ cup) brown sugar
125ml (½ cup) **iöGO Greko Plain**
150ml (⅔ cup) all-purpose flour
1ml (¼ tsp) baking powder
2.5ml (½ tsp) salt
2.5ml (½ tsp) mixed spices (cinnamon, clove,
ground ginger, grated nutmeg,
Cayenne pepper)
80ml (⅓ cup) pistachio nuts, chopped fine

Preparation

Preheat the oven to 180°C (350°F).

Melt the chocolate and the butter in a double boiler or in the microwave.

In a bowl, using a whisk beat the butter and brown sugar together until creamy. Add the yogurt and mix well. Add the melted chocolate and mix well with a spatula.

In another bowl, mix together the flour, baking powder, salt, spices and 60ml (¼ cup) of pistachio nuts. Add to the chocolate mixture. Spoon approximately 15ml (1 tbsp) of the batter onto a baking sheet lined with parchment paper, taking care to pat the batter down a bit, and leaving a space of at least 4cm (1½ in) between each cookie. Bake in the centre of the oven for 8 minutes. Transfer to a cookie rack and let cool.

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Breads, Buns, Loaves



Newfoundland White Bread Just Like My Nanny Used To Make!

3 tsps. instant dry yeast
1 cup water, warm
1 cup milk, warm
1 1/2 tsps. salt
1 tbsp. sugar
3 tbsps. butter (I use real butter, much better!)
4 1/2 -5 1/2 cups of bread or all-purpose flour

In a large bowl or the bowl of a stand mixer, sprinkle yeast over the warm water. Let stand in for about 5 minutes or until the mixture becomes frothy. Mix in two cups of flour, softened butter, sugar and stir until combined. Mix in the milk and salt and then gradually add the remaining flour, mix on the lowest speed, or continue mixing by hand until a soft dough forms. Turn out onto a floured surface and knead by hand or mix on medium-low speed, adding flour or water as needed to achieve a smooth, elastic dough. The dough should not stick to your hands but it should feel slightly tacky. Remove from mixer and knead by hand for 6-8 minutes more, making any final flour or water adjustments. Shape dough into a ball and place in a clean, lightly oiled bowl; cover with plastic wrap or a clean damp tea towel and let rise in a warm place until doubled in bulk (about 1 1/2 hours). Alternatively, you can cover the dough and place it in the fridge overnight and then take it out in the morning to make toutons or bread. *I like to divide the dough in half and save the remainder for toutons the next morning.*

Jennifer Anthony-Pearcy, CBS

Chocolate Chip Bread

2 cups flour
1 tbsp. baking powder
1/3 cup cocoa
1/2 tsp. salt
3/4 cup sugar
3 tbsps. melted butter
1 egg beaten
1/3 cup chocolate chips

Sift together flour, baking powder, cocoa, salt and sugar, set aside. Combine butter, milk and egg and add to flour mixture. Stir in chocolate chips. Bake at 350 for one hour.

Jennifer Butt, Mount Pearl



Molasses Raisin Bread

1 tsp. sugar

1 cup warm water

3 envelopes yeast

Stir sugar in warm water, add yeast. Let rise about 10 - 15 minutes

6 cups warm water

1 cup molasses

1 cup brown sugar

Mix those 3 ingredients together.

7 lbs flour, except about 1 cup

1/2 cup butter

1 tbsp. salt

2 cups raisins

1 tsp. allspice

1 tsp. cloves

1 1/2 tsps. cinnamon

In a large bowl, blend all of the above dry ingredients, make a well in center. When yeast is risen, dump it in the well, then add molasses mixture. Mix together until it becomes sticky. Add a little flour around sides and bottom of bowl and knead for about 10 minutes. Grease dough all around, let rise about 2 hrs. Shape dough into loaves in loaf pans, let rise until doubled (1 1/2 - 2 hrs) Bake in 375 degree preheated oven for 45 - 55 minutes or until loaves are golden brown and sounds hollow when tapped. Brush tops with melted butter while hot.

Viola Squires
Portugal Cove/St. Philip's

STICKY WINGS

– Submitted by Edmond Gill, Corner Brook

3/4 Cup white sugar, 1/3 Cup white vinegar
1/3 Cup Soya Sauce, Garlic (1/2 clove)
Ginger

Mix ingredients and pour over wings cook covered in a saucepan for 15 minutes. Reduce heat to caramelize. Wings are cooked on high to boiling and then reduced to medium to cook.

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June Foley's Tea Buns

I have been making these tea buns for over 40 years. I call them "Comfort food ". I bake a double batch every week, and most of them are given away to family/friends. Many people request the recipe, but they advise me that the 'buns' don't turn out the same as mine. They think I have a "Magic Touch" -(ha!). I have even done a painting called "MUG-UP TIME" in which my tea buns are highlighted.

Hopefully, everyone who tries this recipe will enjoy the buns!!

3 cups all - purpose flour
5 heaping tsps. baking powder
1/2 tsp. salt
3/4 cup hard margarine
1/2 cup sugar
2 eggs
1 cup (or more to make a softer dough) 1% or 2% milk
or
2/3 cup milk and 1/3 cup unsweetened orange juice

1 1/2 cups raisins (or you can omit the raisins and have plain buns).

Preheat oven to 450 degrees. Place rack in middle of oven. Combine all the dry ingredients in a large bowl. Cut in the margarine until the mixture is "crumbly". Add raisins. In a small bowl, mix together the milk and eggs. Add the egg and milk mixture to the dry ingredients in the large bowl. Mix with a wooden spoon until you have a nice soft mixture.

Turn it out on a well-floured surface. With hands well floured, gently gather the mixture together until it's all floured—not sticky. Knead and turn over (in half) gently with hands 3-4 times. With floured hands, spread it out to about 1 " thickness.

Cut circles with about a 3" drinking glass or round cookie cutter. Put buns, sides touching, into a long jelly roll pan that's been greased with hard margarine. Bake at 450 degrees for about 12 minutes, according to the hotness of your oven. (I use a supreme aluminum pan; dark non-stick pans cause the bottoms to burn)

June Foley, St. John's



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- 2 pkgs. Yeast
- 1 cup lukewarm water
- 2 tsps. sugar
- 1 cup milk
- 2 eggs, beaten
- 6 cups flour

1/4 cup butter
1/2 cup sugar
1 tsp. salt
1 tsp. lemon juice

Mix together yeast, water and 2 tsps. sugar: let rise. Scald milk: Add butter, 1/2 cup sugar and salt. Cool to lukewarm. Add yeast mixture and 1/2 of flour to make a batter. Add eggs and lemon juice, beating well. Add more flour. Knead and let rise about 1 hour or until doubled in bulk. Shape into rolls, let rise. Bake at 350 degrees until nicely browned.

Sophie Corcoran
St. John's

Orange Gingerbread

This is a hit with family – a great recipe for Fall.

1/2 cup margarine
1/2 cup brown sugar
1/2 cup molasses
1/2 cup cold tea
1 3/4 cup flour (all purpose)
1 egg, beaten
rind and juice of 1 orange
1 tsp. ginger
3/4 tsp. baking soda

Cream margarine and sugar until fluffy. Add molasses, orange rind and juice. Beat well. Add tea and sifted ingredients alternatively.
Bake at 325 degrees for about 30 minutes or until tester comes out clean.

Dodi Brown
St. John's



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White Batter Bread

This recipe is for batter bread, which is easy to prepare even for novices as there is no kneading. Add 1/4 tsp. basil, 1/4 tsp. oregano and 1/4 tsp. thyme for a delicious herb bread. I have experimented with this recipe by adding 3/4 cups of sun dried tomatoes (packed in oil) drained and chopped and used with the herbs. These are delicious for sandwiches. The plain bread goes well with soup, stews, and chili or on its own.

- 1 cup warm water
- 4 tbsps. margarine
- 2 tsps. sugar
- 3 tbsps. sugar
- 2 pkgs. active dry yeast
- 2 tsp. salt
- 3 to 3 1/2 cups unsifted all-purpose flour
- 1 cup milk

Measure warm water into a large bowl. Stir in 2 teaspoons sugar and active dry yeast. Let stand 10 minutes, and then stir well.

Meantime, combine milk and margarine in a saucepan. Heat over low heat until liquid is warm and margarine melts. Stir in 3 tablespoons sugar and salt. Add liquid to dissolved yeast. Beat in 1 cup flour until smooth (for herbal bread or herb and sundried tomato bread add the herbs and/or sundried tomatoes at this time). Stir in an additional 2 cups (about) flour to make a stiff batter. Beat until well blended. Cover; let rise in warm place, free from draft, until doubled in bulk, about 40 minutes. Stir batter down. Beat vigorously, about 1/2 minute. Turn into a greased 9 x 5 x 3 inch loaf pan.

Bake in a moderate oven at 375 degrees about 40 to 50 minutes, or until done. Remove from pan and cool on a wire rack.

**Margaret Meadus
Goulds**

Partridgeberry and Molasses Loaf

2 cups of flour
1 cup of sugar
2 eggs
1/2 cup Eversweet butter melted
1 tbsp. of baking powder
pinch of salt
1 1/2 cups of partridgeberries
1/4 cup of molasses
1/2 tsp. of cinnamon
1/2 tsp. allspice
1/2 tsp. nutmeg

Combine all dry ingredients together in a bowl. I use a whisk then to sift through the dry ingredients. Add two beaten eggs, the melted butter. Mix all together. Then add the molasses, mix. Add your spices. Then place your partridgeberries in a bowl and sprinkle flour over and toss in the flour. This will prevent the berries from sinking in your loaf. Then gently fold in the berries. Place in greased loaf pan. Place in a preheated 350 degree oven for 45 minutes and then pierce with toothpick to test doneness. Should come out clean when baked.

**Trina Sutton
Paradise**

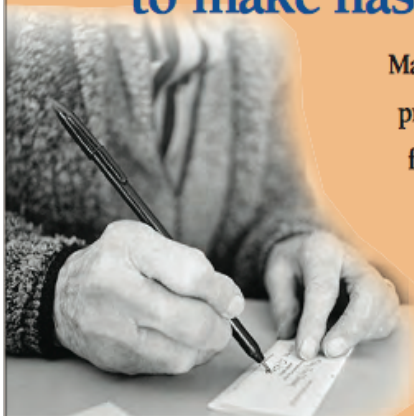
Christmas Bread

2 pkgs. yeast
2 tsps. sugar
1 cup warm water
1/4 cup butter
1 cup molasses
12 cups flour
3 tsps. salt
2 tsps. cinnamon
2 tsps. allspice
1 tsp. nutmeg
1 pkg. raisins
1 pkg. currants
5 cups lukewarm water

Dissolve sugar in 1 cup lukewarm water. Sprinkle yeast on top. Let stand 10 minutes. Melt butter. Add molasses. Cool. Sift together flour, salt and spices. Add raisins and currents. Mix together yeast, butter and flour. Add water and knead. Keep at room temperature while dough rises. Press down dough. After dough rises a second time put in bread pans. Let rise in pans until double in size. Bake at 350 degrees for 55-60 minutes. Makes 4 large loaves.

**Bruce Kenny
St. John's**

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Old Fashioned Christmas Sweet Bread

My aunt in Torbay made this every Christmas. When we entered her house - what an aroma! We asked her to cut it hot with lots of butter. What a treat! I'll never forget. She is gone now but I give this recipe to anyone. It is a special memory for me. We loved it. That's around 50 years ago. Try it, there's nothing like it. She's the only Aunt that made it with caraway seeds. Its aroma always said "Christmas"!

2 pkgs. Yeast
1 cup lukewarm water
2 tsps. sugar

3 cups lukewarm water
1 cup molasses
3 tbsps. melted butter
12 cups flour
6 tbsps. sugar
4 tsps. salt
3 cups raisins
2 or 3 tsps. caraway seeds (if desired)

Dissolve yeast in 1 cup lukewarm water to which 2 tsps. of sugar have been added.

Combine 3 cups lukewarm water, molasses and the melted butter. Sift dry ingredients, add the raisins and caraway seeds. Stir dissolved yeast into the molasses mixture. Stir in flour mixture. Knead for about 10 mins.

Place in greased bowl and turn dough over 2 or 3 times to grease the top to prevent a crust from forming. Cover and let rise until doubled (about 2 hours). Divide dough into 4 to 5 pieces and form into loaves. Place in greased pans and let rise until doubled in bulk (about 1 hour).

Bake at 375 degrees until loaves give a hollow sound when tapped (about 1 hour). Brush tops with melted butter while hot if a soft crust is desired.

**Mary Howlett
Petty Harbour**

Cinnamon Wreath Bread

HONOURABLE MENTION

2 packages (1/4 oz. each) active dry yeast
1 1/2 cups warm water (110-115 degrees)
6 tbsps. butter
1/3 cup non-fat dry milk
1/4 cup sugar
1 egg
3/4 tsp. salt
4 1/2 - 5 1/2 cups all-purpose flour
2 tbsps. butter melted
1/2 cup chopped almonds
1 1/2 tsps. cinnamon
1 cup confectioners sugar
1 tbsp. water
1/4 tsp. almond extract

In a large bowl dissolve the yeast in the warm water. Add the butter, milk powder, sugar, egg, salt, and 3 cups of flour. Beat on medium speed for 3 minutes. Stir in enough flour to form a soft dough. (The dough will be sticky).

Turn out onto a floured surface and knead until smooth and elastic, about 6-8 minutes.

Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 to 1 1/2 hours.

Punch dough down. On a lightly floured surface, roll the dough into an 18 in x 12 in rectangle. Brush with melted butter. Sprinkle with the cinnamon and chopped almonds to within 1/2 inch of the edges. Roll up jellyroll style starting with the long side and pinch the seam to seal.

Place seam down on a greased baking sheet and pinch the ends together to form a ring.

With kitchen scissors, cut from the outside edge to 2/3's of the way towards the center of the ring at 1 inch intervals. Separate the strips slightly and twist to allow the filling to show.

Cover and let rise again until doubled. (About 45 minutes to an hour)

Bake at 375 degrees for 20-25 minutes or until golden brown, Combine the confectioners' sugar, water, and extract and drizzle over the warm bread.

Jerri George



Banana Bread

Beautifully moist banana bread, it's a hit everywhere I bring it!

- 1 1/2 cups sugar
- 1/2 cup butter
- 2 eggs
- 1/4 tsp. baking powder
- 1/2 tsp. baking soda
- 1 1/2 cups flour
- 3 large very ripe bananas, mashed
- 1/2 cup nuts, chopped
- 1 tsp. vanilla extract

Blend together sugar, butter, and eggs. Add dry ingredients, which have been sifted together. Add mashed bananas, chopped nuts, and vanilla extract. Pour into a greased loaf pan.

Bake at 375 degrees for 1 hour.

Jennifer Anthony-Pearcy
CBS

Ham and Cheese Biscuits

- 2 cups biscuit baking mix
- 1 cup fully cooked ham finely chopped
- 1/2 - 3/4 cup shredded cheese
- 1 egg
- 1 tbsp. honey mustard
- 2 tsps. diced minced onion
- 2/3 cups milk

In a small bowl, combine baking mix, ham and cheese. In separate bowl combine milk, egg, mustard and onion. Stir into baking mix mixture just until moistened. Drop by heaping tablespoons 2 inches apart on greased baking sheet. Bake at 425 degrees for 10-12 minutes.
Makes about 10 biscuits.

Olga Biggs Buchanan
St. Thomas, Pennsylvania
Formerly of St. John's




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Desserts, Puddings, Pies



My recipe for Coconut Cream Pie

Nine-inch crust

For the Filling:

1 can coconut milk (14 ounces)

1 cup whole milk

1/2 cup unsweetened shredded coconut

1/2 cup granulated sugar

1 tablespoon granulated sugar

3/8 teaspoon table salt

5 large egg yolks

1/4 cup cornstarch

2 tablespoons unsalted butter cut into 2 pieces

1 teaspoon vanilla extract

For the Whipped Cream and Garnish:

1 1/2 cups heavy cream (cold)

2 tablespoons granulated sugar

1/2 teaspoon vanilla extract

1 tablespoon unsweetened shredded coconut toasted in a small dry skillet until golden brown

For the filling:

Bring coconut milk, whole milk, shredded coconut, 1/2 cup sugar, and salt to simmer over medium-high heat, stirring occasionally to ensure that sugar dissolves. Following illustrations 1 through 6, whisk yolks, cornstarch, and remaining 1 tablespoon sugar in medium bowl until thoroughly combined. Whisking constantly, gradually ladle about 1 cup hot milk mixture over yolk mixture; whisk well to combine. Whisking constantly, gradually add remaining milk mixture to yolk mixture in 3 or 4 additions; whisk well to combine. Return mixture to saucepan and cook until thickened and mixture reaches boil, whisking constantly, about 1 minute; filling must boil in order to fully thicken. (To determine whether filling has reached boil, stop whisking; large bubbles should quickly burst on surface.) Take off heat, whisk in butter and vanilla until butter is fully incorporated. Pour hot filling into cooled pie shell and smooth surface with rubber spatula; press plastic wrap directly against surface of filling and refrigerate until firm, at least 3 hours and up to 12 hours.

For the whipped cream

Just before serving, beat cream, sugar, and vanilla with electric mixer until soft peaks form, 1 1/2 to 2 minutes. Top pie with whipped cream and then sprinkle with coconut. Cut pie into wedges and serve.

Denise Cooke Browne

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Butter Pecan Pumpkin Pie

- 1 qt. butter pecan ice cream, slightly softened
- 1 (9 inch) pastry shell, baked
- 1 cup canned pumpkin
- 1/2 cup sugar
- 1/4 tsp. each cinnamon, ginger, nutmeg
- 1 cup heavy whipping cream, whipped
- 1/2 cup caramel ice cream topping
- 1/2 cup chocolate ice cream topping
- additional whipped cream

Spread slightly softened ice cream into baked pastry shell. Freeze for 2 hours or until smooth. In a small bowl, combine pumpkin, sugar, cinnamon, ginger and nutmeg. Fold in cream. Spread over ice cream. Cover and return to freezer for 2 hours or until firm. Remove from the freezer 15 minutes before slicing. Drizzle with caramel ice cream topping; drizzle with chocolate ice cream topping. Dollop with the additional whipped cream.

**Linda Woolridge
Mount Pearl**

Steamed Apple Molasses Pudding

- Cream
- 1/4 cup butter
- 1/2 cup brown sugar

Beat in 1 egg

1/2 cup molasses
1tbsp. grated orange rind

In separate bowl combine

1 1/2 cups flour
1/2 tsp. baking soda
1 tsp. baking powder
1 tsp. each of ginger and cinnamon

Add these ingredients to the butter mixture alternately with 1/2 cup milk. Stir in 1 cup chopped apples.

Place in greased mold and steam for 1 1/2 hours.

Serve with your favorite sauce.

Sandra Antle
St. John's

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Fuzzy Buzzy Dessert

My mother, who is 92 years old, makes this recipe for dessert for Sunday supper quite often. It is light and very tasty. It is easy to make and makes a large bowl. Very refreshing after a heavy meal.

1 pkg. gelatin
2 lemons
1/2 cup sugar
1/4 cup boiling water
1 large can of tinned milk (should be in the fridge for 24 hours)

Soften package of gelatin in juice of 2 lemons. Dissolve 1/2 cup of sugar in 1/4 cup of

boiling water and heat on stove for a few seconds to dissolve. Pour this mixture over the gelatin and dissolve. Beat chilled tin of milk until thick. Pour the juice, gelatin and sugar mixture into the beaten milk. Beat until fluffy. Place in fridge to set. Enjoy!

**Bridget (Babs) White
Mount Pearl**

7 Cup Pudding

1 cup flour
1 cup sugar
1 cup butter
1 cup chopped apple
1 cup bread crumbs
1 cup raisins
1 cup canned milk
1 tsp. baking soda mixed with warm water
1 egg

Stir together all ingredients and add spices, allspice, mixed spice, nutmeg etc. and nuts. If batter seems soft add a little more bread crumbs. Put in soup cans or well-greased mould. Cover with tinfoil.

Boil 2 to 2-1/2 hours in a covered pot of boiling water. Keep an eye on water as it evaporates and you will have to add more.

Turn out on a plate and let cool. Freezes very well. Serve with a light custard sauce or rum sauce or your favorite sauce

Connie King, St. John's

Bread Pudding

2 tbsps. melted butter
6 – 8 slices stale bread
1 cup raisins
4 eggs beaten
2 cups milk
1/2 cup white sugar
1/4 cup brown sugar
1 tsp. cinnamon
1/4 tsp. nutmeg
1 tsp. vanilla

Grease 8 " square baking dish with melted butter. Cut 6 – 8 slices of bread into cubes and place in a bowl with raisins. In another bowl mix remaining ingredients. Pour mixture over bread and gently mix the bread around until liquid is absorbed and bread is nice and wet. Pour into dish and bake 350 degrees for about 45 minutes or until top springs back. Serve with favourite sauce or ice cream or whipped cream.

Connie King, St. John's



Old Time Hasty Pudding

1/2 cup sugar
1 cup flour
1 1/2 tsps. baking powder
1/2 cup tin milk
1/2 tsp. salt
1/2 tsp. vanilla
1 tbsp. hard butter or shortening

Mix all the ingredients together and put in a greased pan in a lump. Pour sauce over the lump and bake at 350 degrees for about 30 minutes.

Sauce:

1/4 cup brown sugar
3 cups boiling water
1 tsp. butter
1 tsp. nutmeg
1 tsp. vanilla

Helen Grouchy
St. John's

Peanut Butter Pie

I love this recipe, and chocolate and peanut butter!

Crust: 1 1/4 cups chocolate cookie crumbs (20 cookies)

1/4 cup sugar

1/4 butter or margarine melted

Filling:

1 pkg. cream cheese softened
1 cup creamy peanut butter
1 cup sugar
1 tbs. butter or margarine softened
1 tsp. vanilla extract
1 cup heavy cream whipped
grated chocolate or chocolate cookie crumbs

Combine crust ingredients, press into a 9 inch pie plate. Bake at 375 degrees for 10 minutes. Cool.

In a mixing bowl, beat cream cheese, peanut butter, sugar, butter and vanilla until smooth. Fold in whipped cream. Gently spoon into crust. Garnish with chocolate or cookie crumbs if desired.

Theresa England, St. John's

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Ambrosia Parfaits

1- 16 oz. vanilla yogurt
3/4 cup whipped cream or topping
1 can crushed pineapple, drained
1/4 cup toasted sweetened coconut
1 can mandarin oranges, drained
1 cup fresh strawberries, sliced
1 large banana, sliced
3 tbs. slivered almonds

Whisk together yogurt and whipped topping or cream in large bowl. Fold in pineapple and coconut. Chill. Toss together oranges, strawberries and bananas. Layer in tall parfait glasses yogurt mix and then fruit. Repeat layers. Top with a sprinkle of almonds.

Old fashioned Steamed Blueberry Pudding

My son who is married and living in Ontario has loved this blueberry pudding all his life (even the rum sauce.) I brought it to Ontario for Christmas dinner. His wife's family are from Croatia and really enjoyed the Newfoundland pudding.

2 1/2 cups flour
1/2 cup butter
1 cup molasses
1 egg
1 tsp. allspice
1 tsp. cinnamon
1 tsp. ginger
1 tsp. salt
1 tsp. baking soda
1/4 cup hot water
1 1/2 - 2 cups blueberries

Sift flour and spices together. Cream butter and molasses, beat in egg. Dissolve soda in hot water and add to molasses mixture all at once, mixing well. Add dry ingredients. Blend well and fold in berries.

Turn into 2 quart mould and steam for 3 hours and serve with rum sauce.

Rum Sauce

1 cup brown sugar
1/2 tsp. salt
2 tbsps. butter
1 cup water
add rum to taste

Boil together and thicken with cornstarch and water.

Maureen Wiest, St. John's

Hospitality Pie (makes 3 pies)

During one of our vacations to my sister in law in Arab, Alabama she served this delicious dessert. My family loved it and she gave me the recipe. I would say since then, I have made hundreds of these pies and have been asked for the recipe many times.

3 graham wafer crumb pie crusts (you may use pre-made store bought crusts)
1 can sweetened milk
1 (8 oz.) pkg. cream cheese (softened)
1 litre whipped topping

With electric mixer blend together sweetened milk, cream cheese and whipped topping. Pour into the 3 pie crusts.

Toast 1 cup sliced almonds, 2 cups flaked coconut in 3/4 stick of butter stirring often. Cool

and top with this mixture then drizzle with 1 jar of butterscotch icecream topping. Place covers over pies and freeze. Serve frozen.

Catherine Dyke



INSIDE

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SUNKIST® LEMON TART



Ingredients:

For pastry:

- 1/4 cup sugar
- 1 cup flour
- 1/4 tsp salt
- 1/2 cup (1 cube) butter, cut in pieces
- 1 Tbsp vanilla

For filling:

- 1 1/4 cup sugar
- 6 Tbsp cornstarch
- 1/4 tsp salt
- 2 cups boiling water
- 1/4 cup (1/2 cube) butter, cut in pieces
- 3 egg yolks, lightly beaten
- 1 Tbsp freshly grated Sunkist® lemon zest
- 1/2 cup freshly squeezed Sunkist lemon juice (approx 2-3 lemons)
- 2 Sunkist lemons, sliced thinly for garnish
- Mint sprigs, for garnish (optional)

Preparations:

- Preheat oven to 375 degrees

Directions:

For pastry:

- Place sugar, flour, and salt in large bowl.
- With pastry blender or fork, cut pieces of butter into dry ingredients until mixture is soft and crumbly.
- Blend in vanilla.
- Coat 10" tart pan (with removable bottom) with cooking spray.
- With lightly floured hands, press pastry mixture evenly onto bottom and sides of prepared pan.
- Prick sides and bottom of tart crust with a fork. Chill crust in freezer for 30 minutes or overnight.
- Remove from freezer, then bake crust until lightly browned, about 20 minutes.
- Remove tart crust from oven and adjust oven temperature to 400 degrees. Cool crust before adding filling.

For filling:

- Combine sugar, cornstarch, and salt in 2-quart saucepan.
- Combine boiling water with lemon zest and add to saucepan.
- Over medium heat, stir mixture constantly until thickened.
- Continue cooking and stirring for about 20 minutes.
- Remove pan from heat, and stir in butter pieces until melted.
- Combine egg yolks and lemon juice and slowly add to mixture, stirring constantly.
- Return pan to heat and allow to heat through again until steaming, stirring often to prevent scorching.
- Remove from heat and fill cooked tart shell.
- Bake tart for 10-15 minutes, until filling is slightly set. Cool completely before serving.
- Place lemon slices around edges of tart for decoration and top with a mint sprig (optional).
- Remove bottom from tart pan to serve.

Makes 8-10 servings.



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Rum Baba

- 2 cups diced peeled apples
- 2/3 cup dark rum
- 1/2 cup currants
- 2 tsps. yeast
- 2-3/4 cups flour
- 1/2 tsp. salt
- 1/4 cup golden syrup
- 5 eggs
- 3/4 cup butter (softened)

2/3 cup sugar
1 tsp. vanilla
1/2 cup melted apricot jam

Toss apples, rum and currants in bowl, let stand 30 minutes. Drain and reserve the rum. In a small bowl sprinkle yeast over 1/3 cup of warm water; leave until frothy (10 minutes or so). Put flour, yeast mixture, salt, syrup and eggs in mixer bowl and mix on medium speed until blended. Drop spoonful of butter in to mixture and beat until smooth. Fold in apple mixture and scrape into greased bundt pan. Smooth top and cover with plastic wrap. Let rise in warm place until double in size (2 hours approx.)

Bake in bottom 1/3 of oven at 375 degrees (about 45 minutes) until cake tester comes out clean. If top is browning too quickly, cover with foil. Let cool 5 minutes then poke holes all over with cake tester. In saucepan bring sugar and 1 cup of water to a boil. Stir to dissolve, remove from heat and add the reserved rum and vanilla.

Peter Gent, St. John's

Rocky Road Ice Cream Pie

1 1/4 cups cookie-based baking crumbs
1/4 cup margarine melted
1 pkg. chocolate instant pudding (4 serving size)
1 1/2 cups cold milk
2 cups thawed whipped topping
1/2 cup semi-sweet chocolate chips
1/2 cup miniature marshmallows
1/2 cup chopped peanuts

Mix baking crumbs and margarine until well blended and press onto bottom and up sides of a 9 inch pie plate. Set aside. Beat pudding mix and milk in a large bowl with a whisk for 2 minutes. Let stand for 5 minutes. Stir in thawed, whipped topping, chocolate chips, marshmallows and peanuts: spoon onto crumbled cookie crust and smooth out. Freeze 6 hours or until firm. Remove from freezer 10 mins. before serving. Let stand at room temperature to soften before cutting.

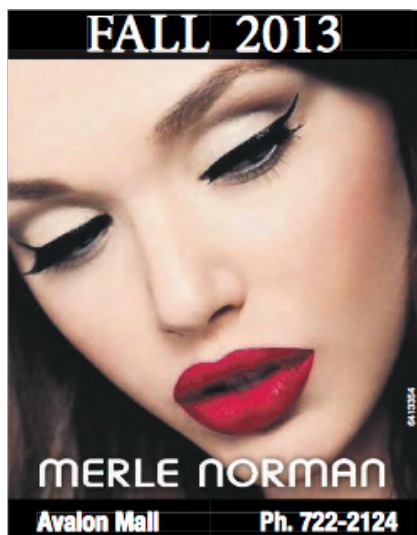
Linda Woolridge, Mount Pearl

Old Fashioned Mercy Convent Fudge

3 cups of sugar
3/4 cup of tin milk
1/4 cup of hard butter or margarine
2 tsps. vanilla
2 to 6 tbsps. of unsweetened cocoa (to your taste)

Boil sugar, milk and butter until it reaches of soft ball stage. Keep testing it in a glass of cold water to see if it will stay in a ball. Remove from heat and add vanilla and Cocoa. Immediately pour the fudge into an 8x8 greased pan to set.

Helen Grouchy, St. John's



Flakies

This is a recipe my daughter-in-law's mother gave me, it is so delicious. I make this for parties, showers and such. Great for a potluck.

In a two-inch or higher pan, place a layer of unsalted crackers.

Mix dessert topping with prepared instant pudding, any flavor, and spread over crackers. Dot this with jam, mandarin oranges, strawberries or any fruit, making sure to drain first. If you use chocolate pudding, you can add chocolate shavings.

Place another layer of crackers, then dessert topping with pudding, keep on layering until the pan is full.

Let set overnight. If you are making this for Christmas, add red and green cherries on the top.

Gail Chaulk

Partridgeberry Cottage Pudding

1 3/4 cups (425 mL) sifted flour
2-1/2 tsp. (12 mL) baking powder
1/2 tsp. (2 mL) salt
1/4 cup (50 mL) shortening
1 tsp. (5 mL) vanilla
1 cup (250 mL) sugar
1 egg
2/3 cup (250 mL) milk
1 cup (250 mL) partridgeberries

Sift together flour, baking powder, and salt. Mix together shortening, vanilla, sugar, and egg. Add flour and milk alternately to sugar mixture, beating smooth after each addition. Add partridgeberries and mix in slightly. Pour into greased 8 – inch (1-L) pan and bake at

350F (180C) for 30 to 40 minutes.

Custard Caramel Sauce

1 cup water

1/2 cup brown sugar

3 tablespoons of butter

1/4 tsp. salt

1/2 tsp. vanilla

Mix 1 tbsp. of custard powder with a small amount of water to dissolve and thicken the sauce

Linda Cumben

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Mary's Apple Pudding

1/4 cup butter

1/2 cup brown sugar

1/2 cup molasses

1 tsp. baking soda

2 cups flour

2 eggs beaten

1 cup raisins

1 tsp. mixed spice

1/4 tsp. salt

2 cups apples sliced thin

Cream butter and sugar. Add molasses, hot water and baking soda. Add flour, eggs, raisins, spice, salt and apples.

Steam for 2 hours.

Sarah Finlay

Chocolate Cups with Cream

This is a fantastic dessert and oh so easy. Tastes like it was a lot of work! Flavour is so smooth!! Can dress this up with any sort of topping like fruit or cookie crumbs or nuts. Simple, but sinfully good. If you don't want to put in a liqueur you can add a fruit juice

Beat the following 5 ingredients in blender until smooth:

1 cup semi-sweet chocolate chips
1 egg
2 tbsps. white sugar
1 pinch salt
2 tbsps. liqueur of choice (an orange, almond or cherry liqueur)

Add

2/3 cup hot boiling milk

Blend one minute.

Pour into serving dishes.

Chill 30 minutes.

Serve with whipped cream and a sprig of mint (if desired)

Mary Niefer
St. John's

Ice Cream Pizza

This was very popular for children's birthday parties. The other option for parties was serving the pizza plain, and letting everyone put their own toppings on. The children then ate the ice cream with a spoon and picked up the crust in their fingers and ate it like a chocolate bar. Delicious, even for the grown-ups or the kids-at-heart!

Once I tried this recipe instead of a birthday cake, it was requested quite frequently. Now that our children have grown, I hadn't made this for many years. One of them asked about it and I couldn't find the recipe. Luckily a neighbour I had shared it with had a copy, so I made it again recently. It brought back many memories for all of us!! I won't lose it this time, so I can make it for grandchildren's birthdays.

1 1/2 cups chocolate chips (melted)
3-4 cups crisp rice cereal

Mix the above together; spread in greased pizza pan. Make a ridge at the edge like you would have in an actual pizza. Put in fridge to harden.

After hardening remove from fridge and cover this base with spoonfuls of ice cream. You can use whatever flavour you want or just plain vanilla. You can also make it a variety of ice cream flavours. The original recipe I used called for 3 flavours-vanilla, strawberry and chocolate. The area was divided into three sections and each flavour had its own section. How much ice cream you need depends on how high you mound it. Now freeze this pizza until just before serving. Before serving you can decorate the top with whatever you wish, cherries, chocolate chips, fruit, nuts, sprinkles, syrup, marshmallows etc. Use your imagination. Nothing you enjoy will be a mistake. You can put this back in freezer for a

few minutes until you are ready to serve.

Mary Niefer, St. John's

Super Chocolate Fudge

From Allanah Briggs, nine, who loves fudge and chocolate. It's extra special because we make it at Christmas time.

1 pkg. (350g) chocolate chips
1 can sweetened condensed milk
1 1/4 cups icing sugar
pinch salt
1 tsp. vanilla
1/2 cup chopped nuts

In a heavy saucepan, over low heat, melt chocolate chips with condensed milk. Stir in remaining ingredients. Spread evenly in waxed paper lined square 8 inch pan. Chill 2 - 3 hours or until firm. Turn fudge onto cutting board. Peel off paper. Cut into squares. Store loosely. Makes about 2 lbs.

Microwave method: In 2 quart glass measure, combine chips with milk. Microwave on full power for 2 minutes. Stir until chips melt and mixture is smooth. Stir in remaining ingredients. Chill 2 - 3 hours or until firm. Turn fudge onto cutting board. Peel off paper. Cut into squares. Store loosely. Makes 2 lbs.

Allanah Briggs

Chocolate Fudge

1 pkg. chocolate chips
2 cups white sugar
2/3 cup evaporated milk
12 marshmallows regular size
1/2 cup butter
dash of salt
1 tsp. vanilla

Combine all ingredients except chocolate chips and vanilla and cook, stirring constantly over medium heat until mixture comes to a boil. Boil for 5 minutes. Remove from heat and add chocolate chips and vanilla. Pour into a 8 x 8 inch pan. Cool and cut into squares.

Joan Whittle, St. John's



Mandarin Snow Dessert

A very tasty dessert. A favorite at parties or pot luck.

- 2 pkgs. diet orange gelatin dessert
- 1 tub whipped topping
- 2 (10 oz.) cans mandarin oranges drained
- 1 angel food cake cubed
- 2 cups water (1 1/2 cups hot and 1/2 cup cold)

Prepare gelatin using 1 1/2 cups hot water. Stir to dissolve. Add 1/2 cup cold water. Refrigerate until partially set. Add cubed angel food cake, mandarin oranges and most of the whipped topping to partially set gelatin. Set in bowl. Fold lightly to mix. Reserve some whipped topping and mandarins for garnish. Return to fridge and let set. Maybe make a day ahead.

Catherine Meaney, Mount Pearl

"A Delicious Apple Pie"

- 1/4 cup packed light brown sugar
 - 1 cup granulated sugar
 - 1 tbsp. all-purpose flour
 - 1 tsp. grated lemon peel
 - 1/4 tsp ground cinnamon
 - 1/4 tsp. ground nutmeg
 - 6 med. baking apples, peeled, cored, thinly sliced
 - 1 cup dark raisins
 - 1 unbaked 9-in. pie crust and pie crust for top.
- For the glaze: 1 large egg, beaten with 1 tsp. sugar.

Preheat oven to 425 degrees. Spray 9-in. pie plate with cooking spray. Combine sugars, flour, lemon peel, cinnamon, nutmeg and mix well. Add apples to mixture stir until coated. Stir in raisins, spoon into pie crust in plate.

Place crust on top of filling and trim edge pressing against edge of plate, cut steam vents in top. Brush lightly with egg-sugar glaze and sprinkle with sugar. Bake until pie crust is golden brown, around 35-40 minutes. Place on a rack to cool (30 minutes) and serve warm. Can yield 10 slices.

Rita Lahey, Cape Broyle

Cherry Roasted Parfaits

Desserts don't have to be unhealthy and full of fat, Try marinating the cherries in balsamic vinegar, gives them a distinctive taste!

1 pound fresh organic cherries, pitted and halved
3 tbsps. balsamic vinegar
1 cup toasted nuts
1 cup plain yoghurt
1 tbsp. honey

Preheat your oven to 400 degrees. Marinate the cherries in balsamic vinegar while the oven is preheating. Spread the cherries on a baking sheet and bake them for 20 minutes. Mix the yoghurt and honey together, stirring with a spoon. Evenly layer all ingredients.

Carmel Langmead

Christmas Chocolate Berry Trifle

Chocolate cake
berry jam of choice
berries (fresh is best; frozen works too, just thaw)
chocolate custard or pudding
chocolate shavings for garnish

Cut cake into 1/2 inch thick slices. Spread each slice with jam. Layer in bottom of large trifle or individual trifle cups. Spread a layer of berries on top of cake slice. Spread a layer of pudding over berries, repeat as needed. Finally, add a tbsp. or so of whipped cream. Garnish with sprinkles of chocolate.

Joan Whittle, St. John's

Diet Pina Colada Dessert

1 large angel food cake
Mix together until thickened:
1 large tub of low fat whipped topping
1 package no fat vanilla instant pudding
1 (14 oz.) can crushed pineapple (juice included)

Slice angel food cake in half, spread 1 1/2 cups of filling. Press together. Cover the rest of the cake with filling. Cover with toasted coconut and decorate with fresh strawberries and kiwi slices.



Bake it

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CHERRY SHORTBREAD CHEESECAKE

COOKIE BASE:

- ½ cup Tenderflake® lard
- ½ cup granulated sugar
- pinch salt
- 1 egg
- 1 tsp vanilla extract
- 1½ cup all-purpose flour
- ¼ cup baking powder

FILLING:

- 1 package cream cheese
- zest of 1 lemon
- ⅓ cup lemon juice
- 1 tsp vanilla extract
- 1 can condensed milk
- 1 can E.D.SMITH® CHERRY PIE FILLING

PREHEAT oven to 350°F (180°C).

CREAM Tenderflake® lard, sugar and salt until light and fluffy with an electric mixer. Beat in egg and vanilla. COMBINE flour and baking powder in a separate bowl, then add all at once to creamed mixture. Blend together until well combined. Turn dough onto a lightly floured surface and knead gently until dough comes together in a smooth ball, about 1 to 2 minutes. Cover and refrigerate shortbread for minimum of 30 minutes or until it can be handled and rolled.

ROLL out shortbread on a well floured surface to ½-inch (1 cm) thickness. Fit dough into a 9-inch (23 cm) pie plate.

BAKE for 15 minutes. Set aside and cool slightly.

COMBINE cream cheese, lemon juice, lemon zest, vanilla extract and condensed milk with an electric mixer until smooth.

POUR the cream cheese mixture into the baked shortbread crust, spreading it evenly. Spoon the E.D.SMITH® CHERRY PIE FILLING over top of the cream cheese mixture and bake until the cream cheese filling has set, about 20 minutes.

COOL completely and refrigerate until ready to serve.

Yield: 8 servings Prep time: 30 minutes Cooking time: 35 minutes.

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Apple-Cranberry Pie

This pie is the perfect balance of sweet and tart with a great blend of holiday spices.

Pie Crust:

- 3 1/2 cups all-purpose flour
- 1/2 tsp. salt
- 4 tbsps. granulated sugar
- 1 cup cold unsalted butter, cut into 1/2-inch dice

1/2 cup of iced water

For the apple-cranberry filling:

3 1/4 lb. Granny Smith apples, peeled, cored and cut into slices 1/4 inch thick

1/2 cup firmly packed light brown sugar

3/4 cup granulated sugar

1 tsp. ground cinnamon

1/8 tsp. ground allspice

1/4 tsp. ground cloves

1/4 tsp. freshly grated nutmeg

1/4 tsp. salt

4 tps. cornstarch

1 tbs. fresh lemon juice

1 tbs. vanilla extract

10 oz. fresh cranberries

1/4 cup water

1 egg white, beaten with 1 tsp. water

2 tps. granulated sugar

In a large bowl, combine flour and salt. Cut in butter until mixture resembles coarse crumbs. Stir in water, a tablespoon at a time, until mixture forms a ball. Wrap in plastic and refrigerate for 4 hours or overnight.

On a lightly floured work surface, roll out half of the dough into a 12-inch round about 1/8 inch thick. Fold the dough in half and then into quarters and transfer it to a 9-inch deep-dish pie dish. Unfold and gently press the dough into the bottom and sides of the dish. Trim the edges flush with the rim; reserve the scraps. Refrigerate the pie shell for 30 minutes.

On a large sheet of lightly floured parchment paper, roll out the remaining dough disk into a 12-inch round about 1/8 inch thick. Roll out the dough scraps and, using pie cutters, make cutouts for decorating. Refrigerate the dough round and cutouts for 30 minutes. To make the apple-cranberry filling, in a 5 1/2 -quart Dutch oven, stir together the apples, brown sugar, 1/4 cup of the granulated sugar, the cinnamon, allspice, cloves, nutmeg, salt and cornstarch until the apples are evenly coated. Set over medium heat, cover and cook, stirring occasionally, until the apples are just tender but not mushy, about 20 minutes. Remove from the heat, stir in the lemon juice and vanilla, and let cool for 30 minutes.

Meanwhile, in a saucepan, stir together the cranberries, the remaining 1/2 cup granulated sugar and the water. Set over medium-high heat and cook, stirring occasionally, until the cranberries have broken down slightly and the liquid has thickened to the consistency of a loose jam, 13 to 15 minutes. Let cool for 30 minutes. Add the cranberry mixture to the apple mixture and stir to combine.

Position a rack in the lower third of an oven, place a baking sheet on the rack and preheat the oven to 400 degrees.

Let the pie shell, dough round and cut-outs stand at room temperature for 5 minutes. Transfer the apple-cranberry filling to the pie shell and gently place the dough round over the pie. Trim the edges flush with the rim of the dish and press the top and bottom crusts together to seal. Brush the underside of the cutouts with the egg wash and gently press them onto the top crust, decorating as desired. Brush the entire top crust with the egg wash and sprinkle with the granulated sugar. Place the pie dish on the preheated baking sheet. Bake until the crust is crisp and golden brown, about 1 hour, covering the edges

with aluminum foil if they become too dark. Transfer the pie to a wire rack and let cool for at least 1 1/2 hours before serving.

Deborah Morrissey, Logy Bay



Beverages, Dips, Sauces



Partridgeberry Jelly

Here's a recipe for partridgeberry Jelly, which I've been making for years to go with Turkey dinner instead of Cranberry Sauce.

4 cups partridgeberries (picked over and washed)

Place them in a saucepan and cover with 2 cups of boiling water.

As soon as the water begins to boil again, cover the saucepan with a lid. Boil the berries 3 or 4 minutes or until the skins burst. Put them through a strainer or sieve.

Stir into the puree 2 cups sugar. Place over heat and bring to a rolling boil. If you want Partridge Berry Sauce, remove from heat at once. If you want to mould Partridge Berry Jelly - boil about 5 minutes, skim, then pour into wet moulds or into hot wet jelly jars. The cooking period indicated are for firm berries. Very ripe berries require a few minutes longer.

Spiced Jelly

Prepare Jelly above adding to the water

2 inches stick cinnamon

2 whole cloves

1/2 tsp. salt

Sylvia White, South River

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Peach Punch

- 2 cans frozen peach juice
- 1 can frozen orange juice
- 2 bottles lemon-lime soda (2 litre size)
- 1 litre vanilla ice cream
- Strawberries (fresh is best but frozen good)
- 1 large tin sliced peaches
- May add vodka if you wish.

Thaw juices. Pour into punch bowl and add lemon-lime soda. Add fruits and vodka, if using. Lastly add ice cream. Delicious! Enjoy!

**Elizabeth Cheeseman
Portugal Cove-St. Philip's**

Fruit Punch

1 14 oz. unsweetened pineapple chunks
1 orange sliced
1 lemon sliced
5 cups cranberry cocktail
1 bottle ginger ale
ice

Pour all ingredients over ice and gently stir in ginger ale.

**Bruce Kenney
St. John's**

Christmas Jam

3 cups partridgeberries
1 orange, peeled and seeded
2 tsps. orange zest
1 (10 oz.) frozen sliced strawberries (slightly thawed)
1/4 tsp. ground cloves
1/4 tsp. ground cinnamon
4 cups sugar
1/2 cup water
1 (3 oz.) pkg. pectin

Combine partridgeberries and sections of seeded orange in a food processor, pulse until coarsely chopped. Add strawberries, zest, cloves and cinnamon, continue processing until finely chopped but not pureed. Stir together fruit mixture, sugar and water in large pot until well combined. Cook 2 minutes over low heat stirring constantly. Increase heat and bring to full rolling boil. Stir in pectin and stir constantly. Bring to boil again and boil one minute. Pour into prepared jars and seal.

R. Pittman, Southern Harbour

Het Pint ~ Traditional Scottish New Year's Day Drink

HONOURABLE MENTION

Het Pint (literally "hot pint") was used as a warmer for "first-footers" on Hogmanay (New Year's Day) in Scotland dating back to the 1800's. A "first footer" was the first person to cross the threshold of a home on New Year's Day. According to Scottish legend, this could mean either good luck or bad luck for the coming year depending on whether the first footer was a friend or a foe. In order to ensure good luck for their family and friends, groups of people would get together just after midnight on New Year's Day and make their "first footing rounds". They would go around visiting the homes of their family and friends to make sure that they were the first across the threshold, ensuring good luck for them in

the year to follow. While making these rounds, they would carry a large copper kettle full of a traditional warm drink called "Het Pint" (hot pint), which they would serve to the inhabitants of the house.

4 pints ale/beer
1 tsp. ground nutmeg
3 eggs
1/2 cup sugar
1/2 pint Scotch whisky

Add nutmeg to ale in a large saucepan and bring nearly to a boil (do not allow to boil - this will remove the alcohol). Mix in the sugar and stir until dissolved. Beat the eggs well, then add them to the mixture gradually, taking care that they do not curdle. Pour in the whisky and bring the mixture nearly to boil (again, do not allow to boil). Then pour it briskly back and forth from one pot to another until a froth forms and the liquid becomes smooth and bright. Serve immediately. Het Pint can also be made with white wine and brandy instead of ale and whisky, but the latter is traditional. Serves 10 to 12.

Chris Paddock, Holyrood

Bacon and Onion Cheese Ball

1 pkg. (8 oz.) fat-free cream cheese, softened
1/2 cup fat-free sour cream
1/2 cup bottled real bacon bits
1/2 cup chopped green onions
1/4 cup blue cheese crumbles

Combine cream cheese, sour cream, bacon bits, green onions and blue cheese in a medium bowl until well blended. Shape mixture into a ball. Wrap in plastic wrap, refrigerate at least 1 hour before serving. Garnish with additional green onions, serve with celery or crackers.

Jane Foley, Dunville

Chicken Wing Dip

HONOURABLE MENTION

1 8 oz. pkg. cream cheese
1/4 cup ranch dressing
1/4 cup hot wing sauce
1 cup shredded chicken (canned white chicken is perfect or cooked chicken breast)
3/4 cup shredded cheddar cheese

Blend with electric beater softened cream cheese, dressing and hot sauce, spread in pie plate, cover with chicken and top with cheddar cheese.

Bake at 350 for 25 minutes until bubbly.

Serve with crispy crackers or tortilla chips

Hot sauce can be more or less, I prefer just a 1/4 cup.

Cynthia Walker, Whitbourne

Vegetable Dip

1/2 cup mayonnaise
4 tbsps. sour cream
1 tbsp. chopped parsley
1 tsp. grated onion
1 tsp. lemon juice
1/2 tsp. Worcestershire sauce
1/2 tsp. crushed mixed dried herbs
pinch of salt and curry powder

Mix all ingredients together thoroughly and chill overnight.

Bernadette Kennedy, Foxtrap



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Fruit Dressing

- 1 egg
- 2 tbsps. sugar
- 4 tbsps. dry sherry
- 4 tbsps. orange juice
- 2 tbsps. lemon juice
- 2 tbsps. butter
- pinch salt
- 4 tbsps. whipping cream

In medium pot beat together the egg, sugar. Add the remaining ingredients except the

whipping cream. Cook stirring constantly until thickened. Cool and chill. At serving time whip the cream until slightly thickened and fold into the mixture.

Bernadette Kennedy
Foxtrap

Creamy Bacon, Cheese Dip

16 oz. sour cream
8 oz. pkg. cream cheese softened
2 cups 8 oz. shredded cheese
3 oz. bacon bits
1 cup chopped green onion
1 envelope onion soup mix
crackers or assorted fresh veggies

Preheat oven to 400 degrees. In a mixing bowl stir together sour cream, cream cheese, and fold in shredded cheese, bacon bits, green onions, and onion soup mix. Pour into a 2 quart baking dish, cover and back for 25–30 minutes or until hot and bubbly. To serve place in centre or platter surround with assorted crackers and fresh veggies. You can always substitute crab for bacon bits or add both.

Connie King
St. John's

Best Fish Batter

2 cups flour
2 tsps. baking powder
1 egg
1 tbsp. vegetable oil
1/4 tsp. sugar

Add water gradually until the batter is thin enough to dip fish in. If you make it too watery just add another bit of flour.

Helen Grouchy, St. John's

Lite Alternative To Icing

1 packet instant pudding (flavour of your choice)
1/2 the milk called for on the package
1 (8 oz.) container whipped topping - regular or lite
Whisk the instant pudding and milk until it begins to thicken.
Fold in the container of whipped topping. Spread it on cupcakes, cakes, and/or fill crepes with it.

June Foley, St. John's

Cranberry Punch

4 cups cranberry juice
1 1/2 cup sugar
4 cups pineapple juice
1 tbsp. almond extract
2 quarts of ginger ale

Combine first 4 ingredients stirring until sugar is dissolved. Chill thoroughly. Add gingerale just before serving.

Frances Buckley, St. John's

Christmas Cranberry Beverage

1 oz. of favorite vodka (suggested citrus flavoured vodka)
1 oz. orange flavoured brandy liqueur
1 tsp. fresh lime juice
4 oz. cranberry juice
2 oz. ginger ale
1 lime or orange zest
1 handful of ice to cool off drink

Mix all ingredients together. Pour drinks into martini glasses and add cranberries onto a crystal pick or use cinnamon stick to garnish.

**Frances Buckley,
St. John's**

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Holiday Eggnog (Spirited)

- 1 dozen eggs
- 1 pound powdered sugar
- 1/2 teaspoon salt
- 1/4 cup vanilla
- 8 cups evaporated milk
- 3 cups water
- 1 quart spiced rum
- Nutmeg, to garnish

Beat eggs until light in color, gradually add sugar, salt and vanilla. Then add milk and water. Stir in rum (brandy, bourbon or rye may also be used). Cover the nog and ripen for

24 hours in the refrigerator. Stir again and serve sprinkled with nutmeg.



Origins of a Christmas staple

The thick, spiced drink we know as eggnog has become synonymous with Christmas and New Year's. It is so linked with the Christmas season that a person may be hard-pressed to find it sold in the supermarket any other time of the year. But eggnog wasn't always the holiday beverage it has become. Eggnog is believed to have originated in 17th century Europe, primarily as a drink for the elite, since the ingredients in the beverage were hard to come by and thusly relegated to the very rich. There are different theories on the origins of the word eggnog itself. Some believe it has gotten its name from the Old English word "nog," which meant "strong beer." The "egg" refers to one of the ingredients in the beverage, fresh eggs. Others surmise that it comes from the word "noggin," which was a vessel for serving drinks in taverns. The drink was called "egg in a noggin," which was shortened to "eggnog." Still, there are others who say its name is derived from the term "grog," which was another term for booze. "Egg n' grog" was eventually abbreviated to "eggnog."

Although there is little certainty to the origins of the name, the recipe for eggnog has essentially remained unchanged throughout the centuries. It consists of beaten eggs, cream or milk and sugar mixed with some sort of alcoholic spirit. The Old English were believed to mix it with wine, though once the drink was brought to the New World, colonists substituted rum for the wine. Rum was readily available through tradesman running between the Americas and the Caribbean and therefore less expensive than another spirit. As North America grew and eggnog was enjoyed in different parts, the rum was replaced with regional spirits, including bourbon or grain alcohol. Other ingredients were also added to give it a customized flavor. However, the use of nutmeg, cinnamon and cloves has become traditional flavors for the holiday brew. Although eggnog is widely enjoyed throughout the holiday season, in the past it was served at special events and social occasions. As a warmed beverage it can easily chase away winter's chill. This is how it may have come to be enjoyed primarily during the holidays.

Love it or hate it, eggnog is a drink that can evoke strong feelings of the holidays within minutes. There are variations of eggnog sold commercially, but many people swear by homemade versions for their taste and authenticity. Try your own homemade eggnog courtesy of Cooks.com.

Hummus

1 - 19 oz. can chick peas
1 lemon

1-2 cloves fresh garlic
1/2 tsp. sesame oil
1 tsp. cayenne pepper

Boil chick peas for 5 minutes. Reserve a little liquid.

Add all ingredients to blender and puree.

Put in pie plate and drizzle with olive oil. Serve with bread or crackers.

Sandra Antle, St. John's

Enjoy your Christmas Baking Traditions

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Salads, Pickles, Relish



Mom's Mustard Pickles

4 lbs. onions (peeled)
2 dozen apples (peeled and cored)
2 heads cabbage
2 cups water
2 pts. white vinegar
4 cups sugar (Splenda or powdered fruitose)
4 tsp. pickling spice
3 tsp. salt

Cut apples, onions and cabbage in small pieces. Boil all ingredients for 45 minutes (slow to moderate heat)

4 tsps. flour
2 tsps. turmeric
2 tsps. bottled mustard

Make into a paste and put into pickles while boiling about last 5 minutes. Remove from heat and put into bottles while hot. If too thick add tbsp. of water. Should have same consistency of mustard. (makes 18 - 500 ml. mason jars)

Deborah Joy Furlong



Japanese Salad

- 1/2 head red cabbage
- 1/2 head Savoy cabbage (or cabbage of choice)
- 1 carrot shredded
- 1/2 cup toasted unsalted sunflower seeds
- 1/2 cup toasted slivered almonds
- 2 cups chow mein noodles (chinese)
- 1 pkg. oriental soup containing noodles
- 2 – 3 green onions chopped

Dressing:

1/2 cup oil
3 tbsps. white vinegar
4 tbsps. sugar
salt and pepper to taste
seasoning from noodle package

Chop up cabbages, onions and carrot and put in fridge. Put together seeds, almonds and noodles and put in sealed container, 15 minutes before serving toss cabbages, noodle mix and dressing.

Carol Furlong, St. John's

Tomato Pickles

2 apples
2 or 3 onions
1 can tomatoes (20 oz.)
1 cup vinegar
1 cup sugar
1 tsp. allspice
1 tsp. salt.

Peel and cut apples into small pieces. Slice onions. Combine ingredients and boil for 30 minutes. Fill bottles and seal.

Colleen Hoyles-Organ, La Poile

Cranberry Relish

2 cups washable raw cranberries
1 cup sugar
1/2 cup walnuts
2 seedless oranges peeled
1 cup seedless grapes
1 1/2 tps. grated fresh ginger

Put all ingredients in a food processor and chop finely or chop with a 10 inch chef's knife. Place in sealed container and refrigerate until needed.

Frances Buckley, St. John's

Sour Cream Salad

1 cup of sour cream
1 can orange slices (drained)
1 can fruit cocktail (drained)

2 cups mini marshmallows
Mix together and chill at least an hour but preferably overnight

Joan Whittle, St. John's

Mixed Quinoa and Black Bean Salad

For those with New Year's resolutions to eat better, you will not believe that something super healthy could taste this good!

1 can black beans (rinsed)
1 red pepper (diced)
1 1/2 cups of fresh or frozen corn
3/4 cup grape tomatoes (halved)
1 large avocado (diced)
3 cups cooked red & white quinoa
1/2 red onion (finely chopped)
1/3 cup parsley
1 tbsp. fresh mint

Dressing:

2 tbsps. olive oil
2 tbsps. fresh lemon juice
2 tsps. ground cumin
Zest of one lemon
1 garlic clove (finely minced)

Whisk together the oil, lemon zest, juice, cumin and garlic. Add the beans, corn, avocado, red onion, red pepper, grape tomatoes and toss gently. Add cooked quinoa, parsley and mint. Add pepper to taste. Refrigerate before serving.

Jeanie Lamar

Homemade Pickles

2 tins of tomatoes
5 apples
5 onions
2 cups white sugar
2 tsps. salt
1 tsp. pepper
1 1/2 cups white vinegar
2 tsps. Allspice

Boil for 1 hour

Frances Buckley, St. John's

Chick Pea and Tomato Salad

1 can of chick peas or white kidney beans
2 medium tomatoes
2 tbsps. chopped chives or green onions
2 tbsps. malt vinegar
2 tsps. vegetable oil

1 tsp. turmeric
1 tsp. dill weed
1/2 tsp. salt
pinch of freshly ground pepper

Drain and rinse peas/beans and place in bowl

Peel tomatoes if desired and cut into 12 pieces. Remove seeds in a sieve set over a bowl.

Press extract juice into a bowl and reserve.

Add tomatoes and chives to peas or beans and whisk oil, vinegar, turmeric, dill weed, salt and pepper into tomato juice. Pour over salad ingredients. Makes 4 serving or 2 cups.

Serve this salad with grainy bread or pita bread.

Carol Furlong, St. John's



Tomato Pickles

Excellent served with a cold plate or bologna and eggs. I make them every Christmas and also throughout the year. They are enjoyed by all!

- 2 apples
- 2 or 3 onions
- 1 (20 oz.) tin tomatoes
- 1 cup vinegar
- 1 cup sugar
- 1 tsp. allspice
- 1 tsp. salt

Peel and cut up apples into small pieces, slice onions. Combine all ingredients and boil for 1/2 hour. Fill sterilized bottles and seal immediately.

Mary Howlett, Petty Harbour

Thai Carrot Salad

2 cups carrots, finely shredded
2 tbsps. fish sauce
1 tbsp. white vinegar
1 jalapenos pepper finely diced and chopped
1 cup crushed peanuts (coarsely chopped)
5 cloves garlic finely chopped
3 tbsps. lime juice
2 tbsps. white sugar
1 tbsp. olive oil
1 tbsp. cilantro or parsley, chopped

Mix all ingredients together and pour over carrots. The longer it marinates, the better the flavour.

Mary Niefer, St. John's

Nacho Salad

A really great salad to go with a barbecue or a cold plate supper.

1 head lettuce
1 lb. hamburger meat
1 bag nacho chips
1 tomato
1 onion
2 – 3 stems of green onions
Thousand Island dressing
cheddar cheese (grated)

Fry hamburger meat, drain and cool. Finely chop lettuce, tomato and onions. Add dressing and grated cheese.

Add broken up chips just before serving.

Donna Wells, Gambo

Skinny Broccoli Salad

2 heads chopped broccoli
1 head fresh cauliflower
1/2 cup red pepper chopped
1/2 cup green pepper chopped
1/2 cup green olives
1 cup chopped tomatoes

- 1 cup sharp cheddar cheese shredded
- 1 cup reduced fat ranch dressing

Mix all ingredients, refrigerate until serving.

Connie King, St. John's



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Salmon Salad

- 2 cups salmon cooked and flaked
- 1 cup carrot cooked
- 1 cup celery cubed
- 1 cup peas canned
- 1/2 cup onion
- 2 cups cooked macaroni (I like the shell kind)
- 2 tbsps. lemon juice
- 1/2 tsp. sugar
- 1 cup mayonnaise
- salt and pepper

Mix salmon, celery, onion, carrots, peas and macaroni together. Combine lemon juice, sugar, mayonnaise, salt and pepper. Pour this mixture over salmon mix. Serve over crisp lettuce leaves. Refrigerate.

Kathleen Moran, Pouch Cove

Pineapple Cream Salad

HONOURABLE MENTION

- 1 pkg. lemon jelly powder

1/2 pkg. lime jelly powder
2 cups boiling water
2 1/2 cups crushed pineapple
dash salt
2 tsps. horseradish
2 cups cream styled cottage cheese
1 cup mayonnaise
1 cup undiluted evaporated milk

Empty both jelly powders into bowl. Add boiling water and stir until dissolved. Add undrained pineapple and a dash of salt. Chill until mixture begins to congeal. Combine cottage cheese, mayonnaise, evaporated milk, and horseradish. Fold into mixture. Chill until firm. Serves 12.

Patricia March, St. John's

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Enjoy these Ginger Spice Cupcakes with Ginger Cream Cheese Frosting.

Serves 24

- 3 cups Cake flour
- 1 tsp Nutmeg
- 2 tsp Cinnamon
- 1/2 tsp Allspice
- 1/4 tsp Mace
- 1/2 tsp Baking soda
- 1-1/2 tsp Baking powder
- 2 sticks Butter, softened, divided
- 1-1/2 cups Sugar
- 3 large Eggs
- 2 Tbsp Gourmet Garden Ginger, divided
- 1/2 cup Milk
- 1/2 cup Applesauce, cinnamon
- 1 (8 oz) package Cream Cheese
- 3-3/4 cups Powdered Sugar, sifted

Step 1

Combine cake flour, nutmeg, cinnamon, allspice, mace, baking soda and baking powder.

Step 2

Combine 1-1/2 sticks of butter with the sugar. Beat until fluffy. Add eggs, one at a time, mixing well after each addition, add 1 Tbsp Gourmet Garden Ginger. Add flour mixture in thirds, alternating with milk and applesauce.

Step 3

Divide batter evenly among 24 muffin cups. Bake in 350° F oven for 18-20 minutes. Cool completely.

Step 4

Combine cream cheese and remaining 4 Tbsp of butter; mix well. Add remaining 1 Tbsp of Gourmet Garden Ginger; mix well. Add powdered sugar; beat until frosting is fluffy and smooth.



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